

Cooking with



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Alu Mattar & Keema Samosas with apricot sauce

Samosas are the quintessential Pakistani snack, available fresh on street corners and in village centers virtually any time of the day. There are as many variations as there are taste buds but for our cooking time we will be making two varieties: Alu Mattar (Potato Pea) and Keema (Ground Beef)

Our recipe makes 10 samosas

Alu Mattar Filling

1 pound potatoes, peeled and cut into small chunks
1 1/2 cup peas
1 rounded teaspoon cumin seeds
1 rounded teaspoon coriander seeds
1/2-1 teaspoon red pepper or fresh chilis, chopped (if desired)
1 teaspoon dried pomegranate seeds (if desired)
1/4 cup fresh cilantro, chopped
1 teaspoon salt

Boil potatoes until nearly soft. Add peas and cook until potatoes are done. Drain. With a fork, mash potatoes roughly (not all entirely mashed). Grind cumin and coriander seeds with mortar and pestle and add with salt, chili & cilantro to potato mix. Cool until ready to form samosas.

Alu Mattar Filling

1 pound potatoes, peeled and cut into small chunks
1 cup peas
1 pound ground beef, browned
1 rounded teaspoon cumin seeds
1 rounded teaspoon coriander seeds
1/2-1 teaspoon red pepper or fresh chilis, chopped (if desired)
1/4 cup fresh cilantro, chopped
1 teaspoon salt

Fry ground beef until browned. In a separate pan, boil potatoes until nearly soft. Add peas to potatoes and cook until potatoes are done. Drain. With a fork, mash potatoes roughly (not all entirely mashed). Add cooked ground beef to potato mixture. Grind cumin and coriander seeds with mortar and pestle and add with salt, chili & cilantro to potato mix. Cool until ready to form samosas.

Samosa Dough

2 cups unbleached, all purpose flour
1 teaspoon caraway seeds
1 teaspoon salt
3 tablespoons butter, melted
1/3-1/2 cup water

Mix flour, caraway seeds and salt in a mixer bowl. Add melted butter and mix until well blended. While mixing, add 1/3-1/2 cup water until soft dough is formed. Roll into a small log and cut into five equal portions. Roll each portion into a ball and set aside to rest.

How to Form Samosas

On a lightly floured surface, roll a ball of dough into a circle roughly 7-8 inches in diameter. Dough should not be too thin as it needs to retain strength to hold the filling. Cut in half and wet the cut side. Fold to form a cone, making certain to seal the seams, especially at the tip well with water. Fill with approximately 3-4 teaspoons of filling, making certain to press slowly and completely into the cone. Seal samosa with water, making certain not to trap extra air in the samosa. Deep fry in medium warm oil, frying them for roughly 12-13 minutes or until golden. You don't want to fry them slowly so that the dough is crispy all of the way through.

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Apricot Sauces for Samosas

Samosas can be eaten with a variety of sauces, from a yogurt-based raita to a sweet sauce. Yousaf has fond memories of searching out one particular samosa vendor in the historic Anarkali Market in Lahore. After school, he would wind his way through the maze of this ancient market to find his favorite samosa vendor with his special apricot sauce.

Anakarli Market's Apricot Sauce

2 cups dried apricots
4 cups water
1 cup sugar
1 1/2 inches of gingerroot
1/4 cup vinegar
1/2-1 teaspoon red pepper

Cook all ingredients in a saucepan on medium until boiling for approximately 30 minutes. Blend with an immersion blender or in a blender/Vitamix. Add more water until you get to a sauce consistency. Serve warm or cold.

Apricot Cranberry Sauce

1 cup dried apricots
1 cup dried cranberries
4 cups water
1 cup sugar
1 cinnamon stick
1/4 cup vinegar

Cook all ingredients in a saucepan on medium until boiling for approximately 30 minutes. Remove cinnamon stick and blend with an immersion blender or in a blender/Vitamix. Add more water until you get to a sauce consistency. Serve warm or cold.

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