



VEGETABLE SAMOSAS

Heat Rating: Mild

Makes 10-12

Ingredients:

- 2 tablespoons of Mama Dor's Vegetable Samosa spice blend
- 1 large potato, peeled and cut into small cubes
- 2 carrots, peeled and cut into small cubes
- 1 orange pepper, cut into small cubes
- 1 tablespoon extra virgin olive oil
- 1 roll of ready rolled puff pastry
- 1 egg, whisked ready for use as an egg wash

Method:

For the filling:

In a deep frying pan, cook the vegetables in the olive oil for 5 mins, stirring continuously. Add the spices, stir well, cover and leave on a low heat until the vegetables are cooked through. Don't worry if it goes mushy! Leave to cool before filling the samosas

For the pastry and to fill:

With a rolling pin, roll out the puff pastry a bit thinner than it already is. Cut approx. 10cm diameter circles into the pastry (a small bowl works well) and then cut those in half to make two semi circles. You'll get about 10-12 from one sheet of pastry. When you're ready to fill, take one semi-circle of pastry and form a cone. Add the filling being careful not to overfill. Seal with egg wash and brush each samosa with the egg also, before baking in a 180 degree oven for 20mins, or until nicely brown and crispy.

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