

Mama Dor's Kitchen



SAMOSA CHAAT

Makes 6

Ingredients:

Six sheets ready rolled filo pastry (1/2 pack)

Approx 20ml butter, melted

2 large red potatoes, left whole & unpeeled and boiled. Then roughly chopped into small cubes with the skin still on

1 can chickpeas, drained

1tbs extra virgin olive oil

1/2 tsp whole cumin

1/2 tsp black mustard seeds

1 tsp Mama Dor's Chaat Masala Spice Blend

1 red onion, finely chopped

2 red or green chillies, finely chopped (optional)

1 pomegranate, seeded

Handful fresh coriander, chopped

Tamarind chutney for drizzling

Method:

First, get the filo cups ready. Preheat the oven to 180 degrees. Take a six hole muffin tin and grease well. Take each sheet of pastry and very lightly brush with melted butter. Then cut the sheets into four, to end up with 24 squares of pastry.

Using four squares of filo pastry per cup, take one sheet at a time and line the muffin holes. Add each square at an angle so a nice sharp shape is created. When they are all done, lightly brush each cup with butter. Bake in the oven for 10mins. Once cooked, take them out of the case and leave to cool.

Now, prepare the filling. In a deep frying pan, add the oil, cumin & mustard seeds. Allow the oil to heat and the seeds to pop. Add the boiled potatoes, chickpeas and Chaat Masala. Stir well and cook on a medium heat for 5-7mins, stirring regularly. Allow to cool slightly.

Now to arrange! Fill each filo cup to 3/4 full with the potato & chickpea mix. Then add a sprinkling of each of the toppings of onion, chillies, pomegranate and coriander. These can now be left until you're ready to serve. Drizzle a couple of teaspoons of the tamarind chutney on each cup just before serving.

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