



SAMOSAS PINWHEELS

Ingredients:

One batch vegetable samosa mix, made with Mama Dor's spices. Allow to fully cool

One sheet ready rolled puff pastry

One egg, for egg wash

Method:

Take the puff pastry sheet straight from the fridge, and roll it a little to thin it out a bit. Take the samosa mix, and lay evenly over the pastry sheet. Using fingers, make sure it's evenly spread and squished a little into the pastry to flatten it out.

Using the longest edge, carefully roll the pastry sheet as you would a swiss roll. Use a little egg wash to seal the edge. Wrap your roll carefully in some cling film, and place in the fridge for at least 30 mins.

When you're ready to cook the pinwheels, heat oven to 180 degrees. Unwrap the pastry roll, and using a sharp knife cut into approx 2cm slices. Take each pinwheel and brush all over with egg wash.

Place the pinwheels onto a greased baking tray and bake for 20-30 mins until crispy and golden.

These will last 3-4 days in an airtight container