

SWEET SAMOSAS



FOR THE FILLING

Ingredients:

- 1 1/2 cups desiccated coconut
- 1 tablespoon each of almonds, pistachio, cashews, roughly chopped
- 2 tablespoons raisins
- 1/2 teaspoon cinnamon powder
- 1/2 cup castor sugar
- 1 tablespoon butter
- 1 tablespoon semolina

Method:

In a bowl, mix the coconut, nuts, raisins sugar & cinnamon powder.
In a non-stick frying pan add the butter and when melted, throw in the semolina. Mix well and cook until the semolina changes colour. Turn the heat down to very low and add the coconut mixture. Stir well and warm through. Take off the heat and cool, ready to be filled.

TO ROLL THE SAMOSAS (WITH PUFF PASTRY)

Ingredients:

1 roll of ready rolled puff pastry
1 teaspoon butter, melted

Method:

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. Pinch the pastry to seal.

Brush each samosa with butter on each side, before baking in a 180 degree oven for 20mins, or until golden brown.

Alternatively, make samosa pinwheels

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 your fingers 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 the butter.

Place the pinwheels onto a greased baking tray and bake for 10-15 mins, ensuring the pastry is brown but the filling does not burn.

Traditional Samosa Rolling

If you'd like to try rolling samosas the traditional way, you'll need to buy spring roll pastry and cut it into long strips. For instructions on how to roll, head over to [Mama Dor's YouTube Channel](#) to view the how-to video. Or, leave the spring roll pastry as large sheets, using 2 sheets to make pinwheel samosas using the method above.