

# (Cheats) Vegetable Samosas

- 1 large potato
- 1 carrot
- 1 onion
- 2 garlic cloves
- 100g peas
- ½ tsp salt
- 1tbsp curry powder (or your own spice blend)
  
- 3 -4 tortilla wraps
- 25g flour
- 1tbsp cooking oil



## Method: Samosa filling

1. Dice the onion, gently fry in your cooking oil (**heat no higher than 4**)
2. Grate your carrot and add it to the pan.
3. Crush the garlic and add to the pan along with the spices and stir.
4. Grate your potato, skin on is fine if the potato is clean.
5. Squeeze some of the moisture out of the grated potato and add to your pan.  
(**turn the heat down to 2, stirring occasionally**)

## Method: Shaping, stuffing, sealing and baking

6. Heat the oven to **200C**.
7. Add a small drop of water to your flour and mix to make a thick, gloopy, gluey consistency. Beat out any big lumps.
8. Chop your wraps in half. Create a triangle/cone shape and use the flour paste to glue the two sides together (spread it with your finger saves washing), try to avoid leaving a big hole in the corner.
9. Assemble 4-6 tortilla 'cones' ready to be filled and sealed (see below)
10. Using a halved tortilla wrap, create a cone. Use a pastry brush to spread the flour paste and create a seal for the cone.
11. Turn of the hob and add a tiny drop of water to de-glaze the pan, pick up extra flavour and add extra moisture (2-3 tbsp will do it). Season the mix with salt and stir in the peas.
12. Fill each cone with a roughly 1 heaped tablespoon of filling, leave about 1.5 cm gap from the top.
13. Spread the flour mix along the 1.5cm gap on one inside edge.
14. Pinch the wraps to seal them up.
15. Place on an oven tray lined with parchment paper (folded edges down), brush with oil and place in the oven for around 10-15 minutes or until crisp and lightly brown.