

Meat Samosas

Ingredients

- 1 small potato
- 1 tablespoon oil
- 1 onion
- 1 clove garlic
- Small piece root ginger, grated
- 200g minced beef or lamb
- ½ teaspoon chilli powder
- ½ teaspoon cumin powder
- ½ teaspoon coriander
- ½ teaspoon tumeric
- 25g frozen peas
- 1 tablespoon fresh coriander, chopped
- Salt and black pepper
- 1 pack filo pastry
- 100g butter



Method

1. Preheat oven to Gas 6/200°C.
2. Boil a kettle of water.
3. Peel and dice the potato (pea sized pieces).
4. Put potato in a small pan, cover with boiling water, and boil for 5-8 mins, until just soft.
5. Peel and chop the onion and garlic, peel and grate the ginger.
6. Put the oil in a frying pan with the minced beef, onion garlic and ginger. Fry until meat is brown and onion is soft.
7. Add the spices and cook gently 1 min.
8. Drain potatoes, then add to the beef, onion and spices, cook gently 5 mins.
9. Add the peas and chopped coriander.
10. Remove from the heat and allow to cool.
11. Lay a sheet of filo pastry on the worktop, brush with melted butter, put another sheet on top, and brush with butter. Cut into 2x10cm wide strips.
12. Place a small amount of filling in the bottom left-hand corner. Fold over to make a triangle. Repeat this process, working up the strip of pastry.
13. Place samosas on a baking tray, brush with melted butter and bake 10-15 mins until golden and crisp.

