



Equipment

Measuring spoons and cups

Kitchen knife

Cutting board

Saucepan

Baking tray

Ingredients

$\frac{1}{2}$ onion

$\frac{1}{2}$ medium capsicum

1 garlic clove

1 cm-piece fresh ginger

$\frac{1}{2}$ green chilli

Selection of Indian spices

(pinch of salt, pepper, paprika, turmeric, cumin)

2 tbsp oil

2 medium potato

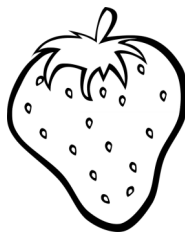
50g frozen peas

2 puff pastry sheets

2 tbsl sesame seeds



Potato & Pea Samosas (Small Serve)



1. Pre-heat oven to 200°C.
2. Wearing gloves, deseed and finely chop the chilli. Peel and finely chop the onion, capsicum and potatoes. Grate the ginger.
3. Fry the onions, capsicum, garlic, ginger, chilli and spices together in 2 tbsp oil until soft, then add the potatoes. Cook over a low heat, stirring often, add a little water if they begin to stick. Add the peas and cook until tender. Turn off the heat, season well with salt and pepper and leave to cool.
4. Thaw puff pastry sheets. Cover with damp tea towel to stop them drying out. Divide the pastry sheet into 1/3 sections in both direction to create 8cm x 8cm squares
5. Place one rounded teaspoon of the filling mixture at one end of the strip, leaving a 2cm/1in border. Take the right corner and fold diagonally to the left, enclosing the filling and forming a triangle. Seal edges. Continue until pastry or filling is all used.
6. Place on tray that is covered with baking paper, leaving space to allow for pastry to puff. Brush tops of samosas with either milk or olive oil.
7. Bake in the centre of the oven for 30-35 minutes, or until golden and crisp.
8. Place the samosas onto a large serving plate with a bowlful of chutney or tomato sauce.

