| **Samosas – Lesson 1** | |
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| **Ingredients**  100g potato  100g peas  1 onion  25g fresh coriander  1 tsp cumin  ¼ tsp cayenne pepper  1 tblsp oil  **Notes**   * **Don’t forget your apron!** * **Check allergies of consumer before serving.** | **Method**   * Dice the potato and simmer for 10 minutes until soft. Remove from the hob and drain off the water. Leave the potatoes to dry and cool. * Finely dice the onion and coriander. * Fry in a little oil until soft. Add the cumin and cayenne pepper. * Remove from the heat and add the potatoes, peas and coriander making sure to mix everything thoroughly. * Put the filling mixture into a named, blue-lidded Tupperware box and place in the fridge. |
| **Samosas – Lesson 2** | |
| **Ingredients**  1 packet of ready-made filo pastry  2 eggs  **Notes**   * **Don’t forget your apron.** * **Plastic container with lid to take home in.** * **Check allergies of consumer before serving.** | **Method**   * Pre-heat the oven 180°C. * Crack the eggs into a measuring jug and beat with a fork. * Use a sharp knife to slice the filo pastry into long, 4-inch strips. * Brush the pastry strip with the beaten egg, then layer 4 strips on top of each other. * Put a little filling in the corner of one of your filo strips and being to fold the pastry over into triangular shapes until you get to the end of the strip. * Place each samosa on a baking sheet and lightly brush with beaten egg. * Bake for 15-20 minutes until lightly golden brown. |