| **Samosas – Lesson 1** |
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| **Ingredients** 100g potato100g peas1 onion25g fresh coriander1 tsp cumin¼ tsp cayenne pepper1 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.
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| **Samosas – Lesson 2** |
| **Ingredients** 1 packet of ready-made filo pastry2 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.
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