

Samosas – Lesson 1

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 onion, then simmer for 10 minutes until soft. Remove from the hob and drain off the water. Leave to cool and dry.
- Finely chop the coriander. Stir into the potato and onion, then add the cumin and cayenne pepper.
- 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
1 egg
2 tblsp oil

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. Beat in the additional oil.
- Use a sharp knife to slice the filo pastry into long, 4-inch strips.
- Brush the pastry strip with the beaten egg, then layer 3 strips on top of each other.
- Put a little filling in the corner of one of your filo strips and begin 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.