

Vegetable Samosas

Ingredients

- | | |
|-------------------------------|---|
| 1 Potato finely diced | 1 tbs vegetable oil |
| 1 carrot finely diced | Salt, Pepper to taste. |
| 1 cloves of crushed garlic. | 100ml of vegetable stock. |
| 1 Onion finely chopped | 3 sheets of filo pastry |
| 1 handful of frozen peas | 25g melted butter |
| 1 handful of frozen sweetcorn | 2 tsp curry powder (according to taste) |

Method

1. Heat the oil in a frying pan, add the onion and garlic, mix in the spices and fry until soft.
2. Add the vegetables, salt and pepper and stir well until coated. Add the stock, cover and simmer for 30 minutes until cooked.
3. Cut the filo sheet in to 3 equal lengths and with a pastry brush, light cover with the melted butter.
4. In one corner of the sheet, place a small amount of the filling in a triangular shape. Taking the bottom corner of the pasty, fold it over to the top in a triangular shape with your filling inside. Continue to do this until the end of your pastry strip, sealing down the pastry with the butter.
5. Coat the outside of your samosa with melted butter and place on a baking tray.
6. Bake in the oven for 15 minutes or until crispy.

