

SAMOSAS

The origin of samosas can be attributed to the western states of Maharashtra and Gujarat, which are famous for these fabulous crispy pastries with spiced vegetable fillings. The original samosa is vegetarian, but meat fillings are also used, especially in northern India. In this recipe, ready-made spring roll pastry is used as a quick alternative.



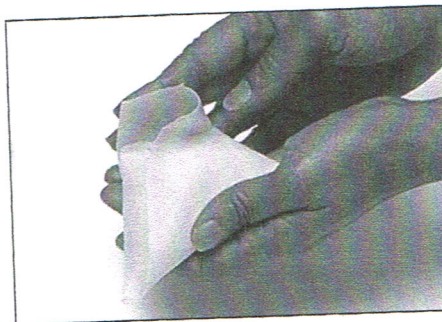
MAKES 30

1 packet spring roll pastry, thawed and wrapped in a damp towel
vegetable oil, for deep-frying
Fresh Coriander Chutney, to serve

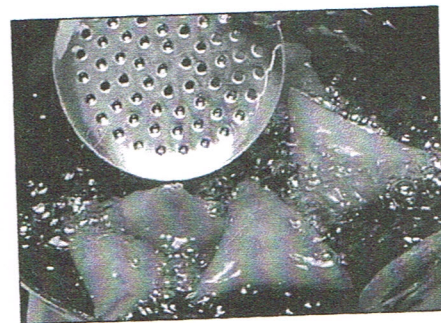
For the filling

- 3 large potatoes, boiled and mashed
- 75g/3oz³/₄ cup frozen peas, thawed and cooked
- 50g/2oz¹/₃ cup canned sweetcorn, drained
- 5ml/1 tsp ground coriander
- 5ml/1 tsp ground cumin
- 5ml/1 tsp amchur (dry mango powder)
- 1 small red onion, finely chopped
- 2 fresh green chillies, finely chopped
- 30ml/2 tbsp each fresh coriander (cilantro) and mint leaves, chopped
- juice of 1 lemon
- salt

1 Toss all the filling ingredients together in a large mixing bowl until well blended. Adjust the seasoning with salt and lemon juice, if necessary.



2 Working with one strip of pastry at a time, place 15ml/1 tbsp of the filling mixture at one end of the strip and diagonally fold the pastry to form a triangle. Repeat with the other strips.



3 Heat enough oil for deep-frying and fry the samosas in small batches until they are golden brown. Serve hot. Fresh Coriander Chutney or a chilli sauce are ideal for dipping.

COOK'S TIP

Filo pastry is an excellent alternative. Brush the filo samosas with oil and bake in a preheated hot oven for 25 minutes.