

Samosas

A fried pastry traditionally containing either meat or vegetables. This easy version uses pre-made pastry (spring roll or filo) with a tasty potato and pea filling. We halved the level of spice in this recipe for children. If you like spice double the amount of curry and chili powder.

Makes- 20

20m prep

20m cook

Recipe adapted from
rasamalaysia.com



Ingredients

250g potatoes, peeled
2 tablespoons vegetable oil
¼ small onion, diced
½ cup green peas, smashed
½ tablespoon curry powder
1/8 teaspoon chili powder
1 teaspoon sugar
salt to taste
1 egg white or water
spring roll wrappers, cut into 2 equal-sized rectangle pieces (or filo pastry)
vegetable oil for shallow-frying

Equipment

Measuring cups
and spoons
Large bowl
Fry pan
Egg flip/spatula
Wooden spoon
Tongs
Plate
Brush
Paper towel
Knife

Instructions

1. Boil the potatoes for 10 minutes or until they are completely cooked through. Drain and let them cool. Break up the potatoes using the back of a spoon or fork. It can be a little chunky.
2. Heat up a fry pan and add the oil. Sauté the onion until aromatic before adding the potatoes and green peas, along with curry powder, chili powder, sugar, and salt. Cook for a few minutes. Remove from the heat and let it cool.
3. Defrost the wrappers and cover with a wet tea towel as you fold the samosas.
4. Scoop 2 teaspoons of the filling and place it at the top centre part of a piece of wrapper.
5. Brush the outer edges of the wrapper with egg white/water, then fold and form the samosa into a triangle.
6. Pinch the edges and all corners to make sure they are sealed tight and there is no leakage. Repeat the same until the filling is used up.
7. Shallow fry the samosas in a few centimetres of oil until they turn golden brown.
8. Remove them from the oil using tongs and transfer them to a plate lined with paper towels to absorb excess oil. Serve.

