

Puff Samosas



Ingredients:

- 2 Pepperidge Farm® Puff Pastry Sheets
- 3 Potatoes
- 1 Onion, finely chopped
- 2 Garlic cloves, chopped
- 1 Green Chile / Serrano pepper, chopped
- ½ tbsp Ginger, grated
- 1 cup frozen Green Peas
- 3 tbsp Cilantro / Coriander leaves, chopped
- ¾ tsp Red Chile powder
- ¼ tsp Turmeric powder
- Pepper powder - to taste
- Salt - to taste
- 1 tbsp Vegetable Oil
- 1 Egg

Directions:

Follow the instruction on the pastry sheets box to thaw the sheets.
I have thawed them for 45 minutes at room temperature.
While the Puff Pastry Sheets thaw you can prepare the filling.
Peel the potatoes, cut them into cubes and microwave for 5 minutes and then mash them.
Heat oil in pan.
Add onion, garlic, green chilli, ginger with pinch of salt and saute till onions become translucent.
Add mashed potatoes, green peas, cilantro, red chilli powder, turmeric powder, pepper powder, salt to taste and mix well for a minute.
Switch off the flame.
Whisk the egg and keep it aside.
Preheat the oven to 400°.
Once the sheets are thawed, using rolling pin roll it to 12"x12" square.
Cut them into 9 squares of 4"x4" each and brush the edges of each one with egg wash.
Place a tbsp of mixture at the center of each square and fold the pastry over the filling to form a triangle.
Using a fork, crimp to seal the edges.
Place this on a baking tray.
Egg wash the top of each samosa.
This will give it a beautiful shiny golden look.
Bake for about 18 minutes or until it is golden brown.
Puff Samosa are now ready.
Serve and enjoy.

Chutneys for Samosas



Cilantro Chutney

Ingredients:

- ½ bunch of Cilantro ~2.5 oz or 1 big handful, leaves and stems
- 3 Garlic cloves
- 1 tbsp Lemon juice
- 1 tbsp Olive oil
- 1-4 tbsp Water (use more for a thinner chutney)
- ½ tsp Honey or Sugar
- ¼ tsp Salt & Pepper

Directions:

- Place cilantro and garlic into a mini food processor.
- Pulse until well chopped and no large chunks remain.
- Add remaining chutney ingredients and process until smooth.
- Use more water for a thinner chutney, or less for a thick chutney (I used 1 tbsp).

Mango, Lime & Coconut Chutney

Ingredients:

- 200 ml full-fat Coconut milk
- 50 g dried Mango, roughly chopped (I used unsweetened)
- 1 large clove Garlic, peeled
- ¼ tsp ground Turmeric (or 3 cm fresh turmeric, peeled)
- ¼ tsp ground black Pepper
- 200 g semi-ripe Mango, peeled and diced
- Zest of 1 Lime, about ½ tsp
- ½ tsp Salt
- 50 ml Water
- 2 tbsp Red onion, finely-diced

Directions:

- Heat the coconut milk in a small saucepan.
- Add the dried mango, garlic, turmeric, black pepper, fresh mango, lime zest and salt.
- Bring to the boil and cover the pan with a lid.
- Simmer for around 10 minutes, or until the dried mango has softened, allow to cool.
- Place the mixture into a blender and blend until smooth and creamy.
- You may need to add around 50ml water to adjust the consistency.

Stir in the chopped onions.

Pour the chutney into a bowl, cover and chill for 2 hours before serving.

Yogurt Dip

Ingredients:

½ cup Yogurt

1 tsp Cumin seeds

3 tbsp Mint Leaves

Salt as needed

Directions:

Using mortar and pestle, crush 1 tsp of cumin seeds and 3 tbsp of mint leaves.

Add salt, crushed ingredients into the yogurt (½ cup) and mix.