

# VEGETABLE SAMOSAS

(in pairs)

Ingredients	Ingredients	Oven
<p><b><u>Pastry</u></b> 200g plain flour 2 X 5ml baking powder 40g marg 2 X 15ml oil 100ml water</p>	<p><b><u>Filling</u></b> <math>\frac{1}{2}</math> onion small potato <math>\frac{1}{2}</math> carrot 20g peas 5ml garam masala 2.5ml coriander 2.5ml cumin 50ml water 15ml oil</p>	<p>Gas 5, 190 C</p>

## Method

### Pastry

1. Sieve flour and baking powder, rub in marg, stir in oil and water to form a dough.
2. Knead dough for 5 mins.
3. Divide dough into 2 pieces(one each)
4. Divide own dough into 4 pieces and roll each into a square, set aside.

### Filling

5. Wash, peel and grate carrot, potato and onion.
6. Heat oil in a pan, add vegetables and cook for 1 min.
7. Add garam masala, coriander, cumin and water. Bring to the boil and simmer for 4 mins.
8. Turn on to a plate and leave to cool.
9. Place a spoonful of mixture onto each pastry square. Brush edges with water and fold into a triangle.
10. Brush each samosa with oil and bake in the oven until golden brown.

