**Samosas**

In 2/3s

**Ingredients**

1 and a half potatoes

1 small onion, small diced

¼ bunch cilantro, chopped finely

60ml frozen vegetables

1 garlic cloves

1 inch of ginger

2 mL turmeric

5mL ground cumin

20 mL lemon juice

7 mL ground black pepper

2 mL salt

**Method:**

1. Peel potatoes and chop into a large dice. Bring a medium pot of water to boil. Add potatoes, cook for 15 minutes or until they are ready to mash (easily put a fork through the potato). Drain water and mash the potatoes.
2. Chop onion into a small dice. On medium heat, add10ml of oil in a pan. Add onion. Sauté for 1 minute.
3. Add garlic and ginger to pan. Sauté for 1 minute.
4. Add frozen vegetables to the pan.
5. Stir and let it cook for approximately 2 minutes.
6. Add salt, pepper, cumin and turmeric to the mixture. Stir and let it cook for approximately 5 minutes.
7. Stir and let it sit for approximately 1 minute. Add finely chopped cilantro and add to the potato mixture.
8. Put the mixture in a bowl and stick it in the freezer for 5 minutes.
9. Fill mixture into the wrap. The instructions on how to fold samosas are below.
10. Place samosas on baking tray with parchment paper, cover with wrap, label and place in fridge.

**Pastry for Samosa**

**Ingredients:**

250 mL all purpose flour

1 mL salt

5 mL lemon juice

125 mL water

**Method:**

1. Combine flour, salt and lemon juice in a bowl.
2. Add water, a little at a time until you have fairly firm dough. Knead well. Divide dough into 2 equal balls.
3. Roll out ball into a rectangle about 0.3 cm thick. Meanwhile, placing the other under a damp cloth.
4. Using a pizza cutter, cut 7cm thick strips. (4-5 short strips)
5. Fold samosa according to diagram.
6. Repeat steps 3-7 with the remaining dough.



<http://www.youtube.com/watch?v=kWjg3zdEx3w>