Foods 11/12

**Samosas**

In 2/3s

**Fillings:**

60ml butter

½ onion, chopped finely

10ml cumin

2.5ml salt

10ml curry paste

10ml garam marsala

250ml frozen peas, carrots, beans mix

12 samosa wrappers

1 large potato

**Method:**

1. Remove skin of potato. Cut into large diced pieces.
2. Bring large pot of water to a boil and boil potatoes until you can easily put fork through potato. Approximately 15 minutes. Mash potatoes once cooked.
3. Fry onions in butter until translucent
4. Add spices and vegetables and stir fry into onions
5. Add mashed potatoes into spice mixture
6. Working with one at a time, paint the edges of the samosa wrapper with water. Place a 15ml of filling in the centre of each wrapper. Fold as per demo.

Place the wontons on the baking sheets to freeze until next day.

To cook samosas:

Bake at 450 degrees for 12 minutes or until lightly browned.

OR

Fry in hot oil for 4-5 minutes