



Spiced vegetable samosas



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Ingredients



30ml canned or frozen sweetcorn

100g potato

1 carrot

5ml garam masala

Small bunch of coriander

5ml coriander powder

2.5ml chilli powder (optional)

Filo pastry sheets (10)

Vegetable oil for brushing



Makes 10 samosas

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Equipment

- Colander
- Mixing bowl
- Vegetable peeler
- Palette knife
- Measuring spoons
- Scissors
- Pastry brush
- Small bowl
- Grater
- Chopping board
- Baking tray
- Pan stand and cooling rack
- Oven gloves



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Prepare the vegetables



1. Pre-heat the oven to Gas Mark 6, 200°C.

2. Wash and peel the carrot.



3. Wash the potato and remove any eyes.



Make the filling



4. Grate the carrot and the potato then put them into the mixing bowl.



5. Add the sweetcorn and mix well.



6. Chop the coriander and add to the bowl with the spices.
(Try using scissors to chop the coriander.)





Shape the samosas



7. Lightly brush one half of one sheet of filo pastry sheet with vegetable oil.



8. Place a spoonful of the filling in the top right hand corner.



Folding up the samosa



9. Fold the sheet in half lengthways to cover the filling.



10. Press down well to form a triangle shape over the filling.



Finishing the samosa shape



11. Fold the triangle down the length of the filo pastry until the bottom of the sheet is reached.



12. Make sure the end of the filo pastry is on the underneath of the samosa.



Cooking the samosas



13. Arrange the samosas on a baking sheet.



14. Brush with a little oil.



15. Use oven gloves to put the tray of samosas into the oven.





Cooking the samosas



16. Bake the samosas for 15 to 20 minutes until they are golden brown and the pastry is crisp.

17. Remove the tray from the oven using oven gloves.



18. Use a palette knife to put the samosas onto the cooling rack .

Take care, hot oven.
Adults only.



Serve the samosas



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