

RECREATING RECIPES



Keema Samosa

Crispy triangular pastries filled with spiced minced meat, peas and potatoes

Instructions



1. In a deep frying pan, heat over medium to high heat and add the whole spices. Once they have started to heat up add your garlic and ginger paste

2. Once the garlic and ginger start to develop some colour add the onions and salt, mix well and wait for it to soften slightly



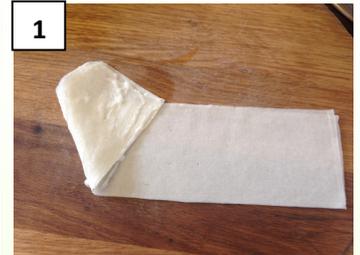
3. Add the mutton minced meat, stir very well. After 20 minutes of cooking the minced meat, add all your powdered spices and mix. Cover the pan and reduce the heat to medium/low heat after 10-15 minutes of cooking it in on high heat

4. When the minced meat has browned all over add the potatoes and mix well, wait for the potatoes to cook through (this should take approximately 10 minutes). After the potatoes have cooked through add the peas and coriander and mix, after 4/5 minutes remove the keema mix from the heat and leave to cool

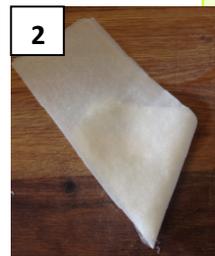


Ingredients

250g Mutton Minced Meat	½ tsp Ginger Paste
1 Large Onion, Chopped	½ tsp Garlic Paste
1 tsp Chilli Powder	1 Bay Leaf
2 Cinnamon Sticks	4 Cardamom Pods
½ Cup Frozen Peas	1 Large Potato, Cubed
1 tsp Turmeric Powder	1 tbsp Vegetable Oil
Salt to Taste	1 tsp Cumin Powder
¼ Cup Coriander, Chopped	2 tsp Coriander Powder
½ - 1 Cup Water	1 Cup Plain Flour
Spring Roll Pastry	Makes 26 -30



5. When the keema mix has cooled down, in a small mixing bowl mix together plain flour and water until it makes a slightly thick paste. Separate the spring roll pastry two at a time as this keeps the samosa crispy



6. Follow the steps from 1 – 4 in the pictures

7. Deep fry the samosas over medium to high heat until they turn golden, serve with your choice of dip

Samosas can be frozen and kept in the freezer for a few months.

