

double

## Vegetables samosas

### Ingredients:

#### Pastry:

- 300g plain flour
- ½ teaspoon salt
- 4 tablespoons vegetable oil
- 8 tablespoons water

#### Cauliflower Potato Filling:

- 500g floury potatoes, unpeeled and scrubbed
- 250g small cauliflower florets
- 2 tablespoons vegetable oil
- 1 teaspoon black mustard seeds
- 1 onion, finely chopped
- 1 tablespoon finely grated fresh root ginger
- 1 teaspoon ground coriander
- ½ teaspoon ground turmeric
- 1 teaspoon garam masala
- 1/2 teaspoon salt
- 1-2 tablespoons lemon juice
- 3 tablespoons chopped fresh coriander leaves

Vegetable oil, for deep-frying

Makes 18

### Method:

To make the pastry, sift the flour and salt into a bowl, then rub in the oil.

Gradually add water to make firm dough, then turn onto lightly floured surface. Knead 5 minutes until smooth, cover and let rest 30 minutes – 1 hour.

Boil the potatoes in salted water for 15-20 minutes until just tender. Drain, peel and cut into 1cm dice. Blanch the cauliflower florets briefly in boiled salted water, drain, refresh in plenty of cold water and drain well again.

Heat the oil in a pan, fry the mustard seeds until they pop, add the onions and ginger and cook for 5-6 minutes. Add the spices and salt and cook 1-2 minutes. Add the potatoes, cauliflower and 1 tablespoon lemon juice.

Cook for 2-3 minutes. Remove from the heat, add chopped coriander, salt and lemon juice to taste. Let cool. Divide the pastry into 9 balls.

Work with one at a time, keeping the others covered and roll into an 18 cm circle.

Cut a circle in half and brush the edges with water. Add 1 tablespoon filling and fold the pastry to form a cone. Press the straight edges to seal. Fold the rounded edges together and crimp to seal. Repeat with the remaining circles.

Heat the oil in a wide, deep pan to 190C (375 F) or until a cube of bread browns in 40 seconds.

Cook 2-3 samosas at a time for 4-5 minutes, turning once, until golden all over. Drain on kitchen paper and serve with chutney.

\* instead of dry spices add the curry mix