

Cooking Kids



INGREDIENTS

- 3 sheets filo pastry
- 680g pre boiled potatoes and cut into small cubes
- Kosher salt
- Sunflower oil for brushing

Spices

- 2 teaspoons ground coriander
- 1 teaspoon cumin seeds
- 1 teaspoon ground turmeric
- ½ teaspoon garam masala
- ½ teaspoon chili powder
- 5cm fresh ginger (minced)
- ¼ cup/ 15g chopped fresh coriander

Samosas

EQUIPMENT

- Saucepan
- Wooden spoon
- Bowl
- Baking tray
- Baking parchment
- Knife to cut filo pastry

Method

- Heat the oven to 180c.
- Add a little oil to a saucepan.
- Add coriander, cumin, turmeric and garam masala and cook until fragrant.
- Take off heat and add to potatoes.
- Stir in black pepper and coriander, chili (optional), ginger and salt.
- Fill and fold your filo pastry to make triangles, as demonstrated.
- Seal edge with water/flour paste.
- Brush with oil and bake in oven until golden.

If you want to see a demonstration of how to fold the samosas, there are lots of examples on Youtube!