Samosas



Used bresc products



Bresc Ginger & lime WOK 450g



Bresc Green & red chilli WOK 450g



Bresc Madras 450g

Ingredients

4

- For the pastry
- 225 g flour
- 1 pinch of salt
- 1 dessertspoon peanut oil
- 125 ml warm water
- For the filling
- 125 g potatoes
- 50 g garden peas
- 1 onion
- 10 g Bresc WOKchilli
- 10 g Bresc Madras
- 10 g Bresc WOKginger
- oil for frying
- salt
- lettuce

Preparation method

Make a depression in the flour, sprinkle some salt over it and mix the oil in the depression gradually into the flour. Add the water bit by bit and knead to a pliable dough. Wrap the dough in strong plastic foil and leave to rest at room temperature for about 30 minutes. Preheat the deep-fryer to 180 °C.
Peel and cut the potatoes into small chunks. Bring a pan of water to the boil, boil the potatoes and peas until al dente and drain them. Peel and chop the onion, heat a dash of oil in a pan, fry the onion and chilli and add the Madras. Add the peas and the potatoes, stir and season with salt.
Divide the dough into small balls, roll them out, after dusting them with flour, into thin circles. Cut the circles in half and fold into cones. Fill them with a dessertspoon of filling and fold up the edges. Crimp the edges with a fork. Deep-fry them until they are golden-brown and allow the fat to drain off on kitchen paper. Serve them on some lettuce.

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