

## EPISODE 4: RECIPE

### SMAAKLIKE SAMOOSAS

Place the mince in a hot pan, add the spices (save the garam masala for last as this is already roasted), the ginger and garlic paste, chilli, salt, half of the lemon juice.

Fry the mince on medium heat whilst stirring constantly to avoid it forming lumps.

Make sure you dry it completely, if it sticks a little in the pan, that's fine... it will make the mince taste better.

Whilst the mince is still hot, add the chopped onions gradually and mix it in on low heat.

Do not over-cook, just stir the mixture around for about 3 mins and switch off.

If you overcook the onions they will release water and your mixture will become soggy, it needs to stay dry.

After you turn off the heat, add the tbsp. of butter, some garam masala, fresh coriander and the remaining lemon juice and mix.

Let the mixture cool.

Brush the samoosa pastry with melted butter.

Put a spoonful of the mixture into the corner of the samoosa pastry and fold into little triangles.

### TO FRY

Heat the oil in a saucepan.

Fry until golden brown.

Drain on kitchen towel.

Serve with fruit chutney.

Makes 24- 30

### INGREDIENTS

500g beef mince

1 tsp cumin

1 tsp turmeric powder

1 tsp coriander

2 tsp PnP Ginger and Garlic Paste Cooks Edition

1 chilli, finely chopped

Salt to taste

Juice of 1 lemon

1 onion, finely diced

1 tbsp butter

1 tsp garam masala

1 bunch of fresh coriander, chopped

20 samoosa wrappers or springroll pastry

100g butter – melted

PnP Vegetable Oil for frying