



Samosa Pies

What to collect

Ingredients	Equipment
500g potatoes, cut into 1 cm cubes	chopping board
350g kumara, cut into 1 cm cubes	knife
1 tablespoon vegetable oil	peeler
1 onion, finely chopped	metric measuring cups/spoons
1 teaspoon cumin seeds	garlic crusher
½ teaspoon ground ginger	juicer
1 teaspoon curry powder	large saucepan
1 cup frozen peas	frying pan
1 egg	
1 tablespoon lemon juice	
400g can chopped tomatoes, drained of excess liquid	pastry brush
2 tablespoons coriander leaves, chopped	
sesame seeds	
puff pastry	
1 egg for brushing the top of the pastry	

What to do

1. Preheat oven to 180C.
2. Cook the potato & kumara in boiling water until tender, drain well and set aside.
3. Heat oil in frying pan and cook the onion for a few minutes till softened. Add the cumin seeds, ground ginger and curry powder. Stir for a minute, and add the garlic, peas, tomatoes, potato and kumara stirring for 5 minutes.
4. Stir in the coriander and remove from heat and set aside to cool.
5. Stir in the egg and lemon juice into the cooled mixture and season to taste.
6. Place the pastry on the countertop and cut squares out of the pastry.

- 7. Place spoonfuls of mixture onto the pastry and fold in half to make a triangle.**
- 8. Brush tops with egg and sprinkle with sesame seeds.**
- 9. Place on a tray lined with baking paper and bake for 20 minutes or until golden.**
- 10. Serve with mango chutney.**