

INGREDIENTS

1 pack Garden Gourmet Sensational Mince

1 pack samosa dough or phyllo dough

200 g potatoes

100 g small peas

1 small onion

1 garlic clove

1 green pepper

1 cm fresh ginger

1 tbsp garam masala

2 tsp turmeric

chili pepper and salt

oil for frying



These delicious vegan Indian samosas are the perfect party snack or as a starter for your Indian-inspired dinner menu. Made with our Garden Gourmet Sensational Mince, these delightful pastries will give you a taste of Indian right in your kitchen!

PREPARATION

1. Prepare samosa dough

Prepare the samosa dough according to the recipe or use ready-made filo dough.

2. Prepare the veggies

Peel and cut the potatoes into small cubes. Boil the peas and potatoes briefly in boiling water till they're just done and rinse them under cold water. Chop the onion, garlic and green pepper (seeded flesh) and grate the ginger.

3. Make the samosa filling

Fry the onion, garlic, pepper and ginger in some oil until translucent. Add garam masala and turmeric and fry for a while. Add the Sensational Mince and fry with a fork. Stir in the potato cubes and peas and season with salt and chili pepper.

4. Spread filling onto samosa dough

Roll out the dough thinly with some flour and cut out squares of approx. 12 x 12 cm. Spread some filling in the top right corner. Brush the dough with some water.

5. Fold your samosas

Fold from top left to right below the dough over the filling and seal the edges. Now fold from left bottom to right above the 'excess' dough over the filling and seal with some water.

6. Deep-fry or bake the samosas

Deep-fry the samosas in 170°C frying oil for a few minutes until brown and crispy.

* Bake the samosas for about 15 minutes at 180°C in the oven if you are using filo dough (greased with oil).

Serve with 'raita' (yogurt cucumber sauce) mango 'chutney' and or tomato 'relish' (Indian tomato salsa)

7. Make your DIY samosa dough (Optional)

(In case you want to make the dough yourself) Samosa dough: 225 g flour 125ml water 1 tbsp oil (groundnut or sunflower) salt

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