

easy Samosas

Makes 6 samosas

Serves 3 as a starter

A samosa is a triangular shaped, deep fried pastry with a savoury filling. Traditionally, samosas are eaten as a snack but they are counted as a starter for the Indian restaurant menu.

The common fillings found on the restaurant menu are minced lamb and chopped vegetables although you can make pretty much any dry filling that you fancy.

My big problem with samosas has always been the huge amount of work that is needed to make them. And if you're making them as a starter there's not only the work involved in making the samosas themselves but also there's all the other food to prepare for the rest of the meal.

That is why I have gone for the "easy" route. It actually means that I do bother to make them! So ... no deep frying and no pastry making for me. Just make the filling and buy some 20cm soft flour tortillas at the supermarket. Bingo!

Yes, I know, using Tex-Mex tortillas seems a bit wrong but, believe me, they are perfect. Using ready made ingredients isn't even that much of a cheat. Many restaurants do not make their own samosas but, instead, buy them in from specialist bakeries. All the restaurant has to do is deep fry the ready prepared samosas.

ingredients

for the filling

½ batch [minced lamb filling](#) or ½ batch [vegetable filling](#)

for the paste

2 × 15ml spoons plain flour

water

for the wrapping

3 shop-bought flour tortillas – 20cm diameter

melted butter

method

1. Make the filling of your choice and let it cool to room temperature. Alternatively, you could make the filling some time before, refrigerate it and then use it chilled. It is a good idea to set out the filling into 6 portions before you start to construct the samosas. That way no samosa gets over or under filled.

2. The flour paste is used as glue to seal the edges of the samosa. To make it, all you need to do is put the flour into a small bowl and slowly mix in some water until you get a thick paste. Keep stirring the paste as you add the water and until all the lumps have vanished. The paste should be very thick.
3. Take the flour tortillas and cut them in half. You will now have 6 "D" shapes.
4. Use your finger or the back of a spoon to smear a line of flour paste from the centre of the straight edge to the curved edge (i.e. along the radius of the original tortilla).
5. Now make a cone shape with the centre of the straight edge as the point and the pasted edge on the outside. Overlap the pasted edge by about 3cm at the wide end of the cone. Press the pasted edge firmly against the area it overlaps with your thumb and forefinger. Squash the pointed end of the cone together in a similar way.
6. Now smear a line of paste all round the inside of the circular top of the cone.
7. Spoon one portion of the filling into the cone and then press together the pasted edges to close the cone and make a triangular shape (with 2 straight sides and 1 curved side).
8. Make sure you tightly press together the pasted edges so the samosa is completely sealed. If any join appears to be coming apart then just poke in a little flour paste and gently press closed.
9. Repeat the procedure for each of the D-shaped tortilla halves.
10. Heat an oven to Gas mark 5 / 190°C
11. Place a big knob of butter in a bowl. Melt the butter by heating it in a microwave or by placing the bowl in a pan of boiling water. N.B. – just melt the butter; do not heat it so much that it separates into oil and solids.
12. Take a samosa and brush melted butter all over the outside (top, bottom and sides) with a pastry brush. Place the buttered samosa on a large baking tray. Repeat the process for the other samosas.
13. Put the baking tray in the middle of the oven and bake the samosas for a total of 25 minutes.
14. Half way through the cooking, remove the baking tray from the oven and turn over all the samosas. Brush melted butter onto what is now the top of the samosas and return the baking tray to the oven to finish the cooking.
15. At the end of the cooking time the samosas should be golden brown with darker, crispy edges. If the samosas are not quite done put them back in the oven for another 5 minutes or so.
16. Serve hot as a starter with salad and minty yoghurt sauce.
17. If you want to make the samosas ahead of time that's fine. Refrigerate the samosas when they have cooled to room temperature. To re-heat, put the samosas on a baking tray and bake in middle of the oven at Gas mark 4 / 180°C for 15 minutes.