

Samosas with Mint and Cilantro Chutney

These little spicy appetizers are a firm favorite with our guests

Samosas (makes 30)

PASTRY: (You can use the pastry recipe given below or use round Wonton wrappers and use a flour and water paste as glue)

1 lb plain flour
1 teaspoon salt
4 tablespoons oil

TO MAKE the pastry, sift flour and salt into a bowl, then rub in the oil until the mixture resembles breadcrumbs. Add $\frac{3}{4}$ - 1 cup warm water, a little at a time, to make a pliable dough. Turn out onto a floured surface and knead for 5 minutes, or until smooth. Cover and set aside for 15 minutes.

FILLING:

1 lb minced beef or lamb
2 tablespoons oil
 $\frac{1}{2}$ cup finely chopped onion
2 very finely chopped cloves of garlic
1 $\frac{1}{2}$ teaspoons cumin
 $\frac{1}{2}$ teaspoon coriander
 $\frac{1}{4}$ teaspoon turmeric
 $\frac{1}{2}$ teaspoon garam masala (can be found in Indian specialty stores or online)
 $\frac{1}{4}$ teaspoon ground cloves
2 green chilies, deseeded and chopped
 $\frac{1}{2}$ cup chopped cilantro leaves
Salt to taste

TO MAKE the filling, brown the minced beef/lamb with the oil in a hot skillet until cooked through, then turn the heat down to medium, add the onion and garlic and stir. Cook until translucent, then add all of the spices and chili and cook until fragrant 2-3 minutes. Add salt to taste and cilantro leaves, remove from stove and leave to cool.

ON a floured surface, roll out $\frac{1}{3}$ of the pastry to an 11 inch circle, about $\frac{1}{2}$ inch in thickness. Cut 10 circles with a 3 inch cutter and spoon $\frac{1}{2}$ tablespoon of filling onto the centre of each. Moisten the edges with water, then fold over and seal with a fork into a semicircle. Repeat to use all of the filling and pastry.

HEAT oil in a pan until 350 F and fry a few samosas at a time until golden brown, drain for 5 minutes on a wire rack, then on paper towels to soak up excess oil. Serve warm with lemon wedges or mint cilantro chutney (recipe follows)

Mint and Cilantro Chutney

1 ½ cups mint leaves
2/3 cup cilantro leaves
1 green chili
1 tablespoon tamarind puree or lemon juice
½ teaspoon salt
1 ½ teaspoons sugar
3 tablespoons thick plain yogurt or sour cream

WASH the mint and cilantro leaves, discard tough stalks but keep the young soft ones for flavor. Blend all ingredients together in a blender or food processor, or chop everything finely and pound it together in a mortar and pestle. Taste the chutney and add more salt if necessary. Add more yogurt or cream to make it milder and creamier. Keeps for a week in the refrigerator once made and covered.