



FLAVOURFUL DELICIOUS SAMOSAS

I had to try several times to get the hang of dealing with phyllo, however practice makes perfect and this tastes delicious. Wonton sheets tastes just as good, and is easier to work with.

SERVES: 12

PREP TIME: 45 minutes to 1 hour

COOKING TIME: fresh 12 to 15 minutes, frozen 17 to 20 minutes

INGREDIENTS

- 3 cups (750 mL) cubed peeled russet potatoes
- ¼ cup (50 mL) oil
- 1 heaping TBSP (15+ mL) curry powder
- 1 tsp (5 mL) salt
- 1 tsp (5 mL) ground cumin
- ⅛ tsp (0.5 mL) red pepper flakes
- 1 cup (250 mL) finely chopped onion
- 1 ½ tsp (7 mL) finely chopped fresh ginger
- 1 – 2 cloves garlic, finely chopped
- ½ cup (125 mL) frozen green peas, thawed
- ¼ cup (50 mL) chopped fresh cilantro
- 1 ½ tsp (7 mL) fresh lemon juice
- 12 sheets phyllo pastry
- ¾ cup (175 mL) butter, melted
- Chutney

INSTRUCTIONS

1. To prepare filling, cook potatoes in boiling salted water until tender. Meanwhile, heat oil in a medium frypan over medium heat. Add curry powder, salt, cumin and red pepper flakes; cook, stirring, for 2 minutes. Add onion and sauté until lightly browned, about 10 minutes. Add ginger and garlic; cook, stirring, for 1 minute.
2. Drain potatoes and add to onion mixture. Cook, stirring frequently and mashing potatoes slightly, until potatoes are lightly browned, about 8 minutes. Stir in peas, cilantro and lemon juice. Remove from heat and cool to room temperature, stirring occasionally.
3. Brush top of one phyllo sheet with some of the melted butter. Lay a second phyllo sheet on top; brush with some of the melted butter. Cut layered phyllo lengthwise into 3 equal strips, each about 4 inches (10 cm) wide.
4. For each strip, place ¼ cup (50 mL) of filling ½ inch (1.25 cm) from bottom right-hand corner of short edge. Fold bottom right-hand corner of phyllo diagonally over filling so that bottom edge meets left-hand edge and forms a triangle. Fold triangle upward. Continue folding triangle diagonally and upward until end of phyllo strip is reached. Brush tops with some of the melted butter. Repeat procedure with remaining phyllo sheets, melted butter and filling. May be prepared to this point and frozen for up to 1 month. If freezing, layer triangles with wax paper in an airtight container.
5. Preheat oven to 400°F (200°C). Line a large rimmed baking sheet with parchment paper. Place triangles, seam side down, on prepared pan.
6. Bake for 12 – 15 minutes or until golden brown. If frozen, do not thaw before baking; bake for 17 – 20 minutes or until golden brown. Serve immediately with chutney.