



Indian style Vegetable Samosas

Ingredients:

Filo pastry (ready-made will do)
Peppers finely chopped
Potato cooked and cubed
Lily Pickles Hot Curry Ketchup or
your own mix of spices
Cooked lamb mince if you want meat

Onions finely chopped
Melted butter
Peas defrosted
Rapeseed oil

Method:

Soften the chopped vegetables in a pan with a little oil, add salt and pepper then add peas and potatoes (and meat if using). Add a spoon of Curry Ketchup. Mix well then take off the heat.

Take a sheet of filo (keep the rest covered) and brush edges with melted butter, Cut length ways into 2 strips On one strip imagine a square at the top then a diagonal line from top left to divide it into 2 triangles. Place a spoon of vegetable mixture in the centre of the second triangle then fold the first triangle over it. Press down the edges and seal with more butter. Fold the filled triangle down the strip and seal edges, repeat to the bottom of the strip.

Place the finished samosa triangles onto a baking tray lined with baking paper and put into a pre-heated oven at gas 6, 200 degrees, until crispy on top, turn over and repeat. Serve with a selection of Lily Pickles Indian chutneys.