



Spicy, juicy minced beef filling that goes really well with the light crispy outer samosa pocket. I can guarantee that this is your next addiction.

Ingredients

500g of minced beef	1 tablespoon of ground cumin
1 bunch of fresh coriander	1 teaspoon of tumeric powder
1 bunch of spring onion	1 teaspoon of garam powder
7 cloves of garlic	1/2 a teaspoon of dried sage
1 red onion finely diced	Salt to taste
1 tablespoon of black pepper	



For the pastry

1/2 a cup of hot water

All purpose flour

Salt

Method

Put some oil in a frying pan and once it is hot enough, add your minced beef and dry fry it. When it is almost done, add your spices, and salt then mix.

This should be followed by the garlic, coriander, red and spring onion. Sauté this for about 2 minutes then take it away from the heat so that you allow them to cool. Do not let your coriander and spring onions wilt too much.

As this is cooling, begin working on your dough.

Knead this the same way you knead chapati dough. Roll it out, and cut it into thin trapezium strips. Fold the two corners toward the center.

Flip it over and then the pocket that forms is where you stuff your meat. Fold the flaps so that they cover the pocket. To seal the samosa, mix some flour with water and apply it on the seams. This will act as your "glue".

Once you are done, heat some vegetable oil and fry your samosas, about 1 minute on each side. But you know they are done when they are golden brown. Allow them to drain then serve.



SERVE WITH: Fresh fruit juice, tatziki dip, sweet and sour sauce or on their own.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/spicy-minced-beef-samosas/>