

Carmel's Australia Day Beef Samosas

Prep Time : 41-50 minutes

Cook time : 11-15 minutes

Ingredients

Phyllo Pastry

Melted butter

Beef mince 250 grams

Oil 2 tablespoons

Onions finely chopped 2 medium

Ginger finely chopped 1 inch pieces

Garlic finely chopped 4-5 cloves

Green chillies finely chopped 2

Salt to taste

Red chilli powder 1 teaspoon

Turmeric powder 1/4 teaspoon

Garam masala powder 1/2 teaspoon

Spring onion greens finely chopped 3-4

Oil for frying

Method

Heat oil in a pan, add onions and sauté on medium heat for two to three minutes or till light pink. Add chopped ginger and garlic and green chillies and continue to sauté for half a minute.

Add beef mince and salt and sauté for two minutes. Add red chilli powder and turmeric powder. Sprinkle a little water and cover and cook on low heat till the mince is cooked and the mixture is completely dry. Add garam masala powder and remove from heat.

When cool, add spring onion greens and mix well.

To assemble samosas

Melt the butter.

Unroll the phyllo pastry pack. Remove 2 sheets at a time, keep unused sheets covered with cling film or a damp tea towel.

Brush each sheet with melted butter layer one on top of the other.

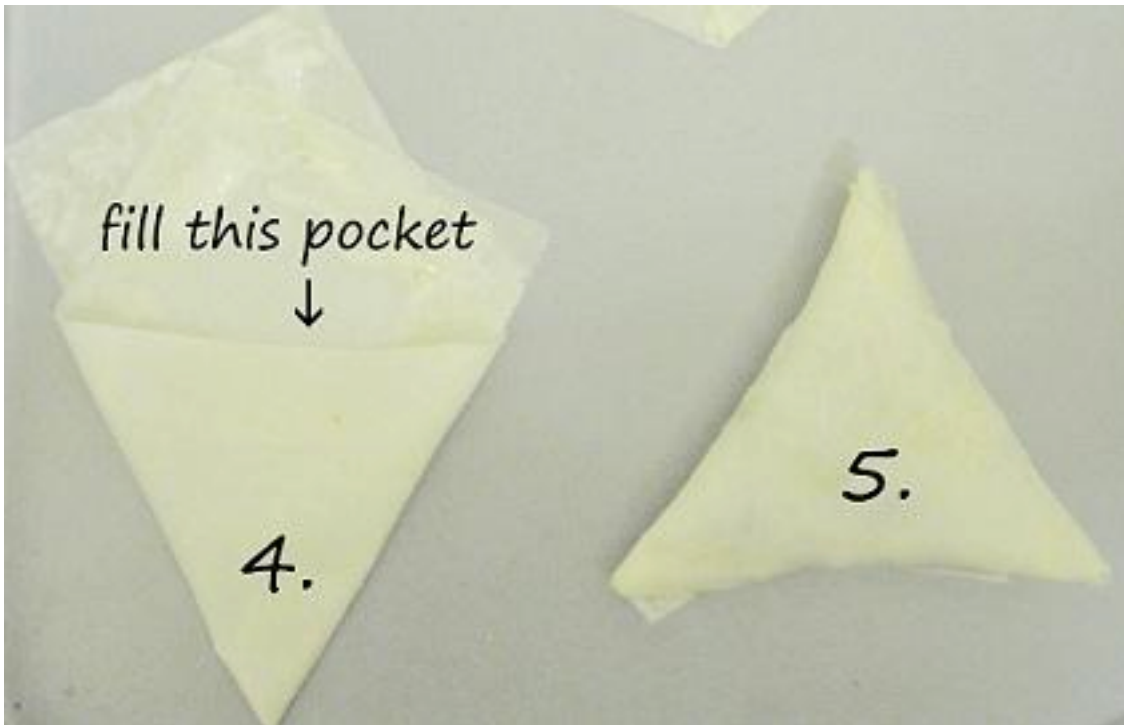
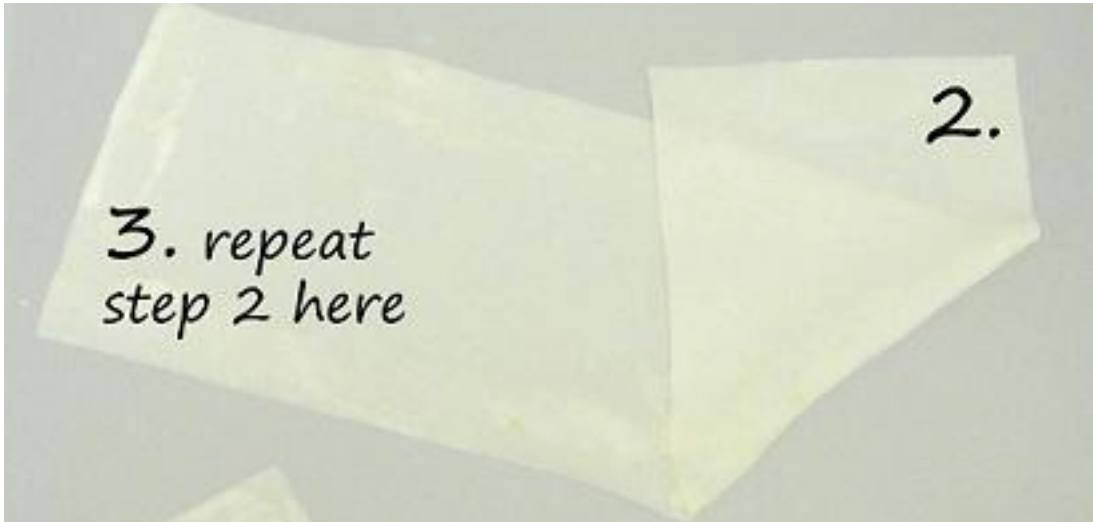
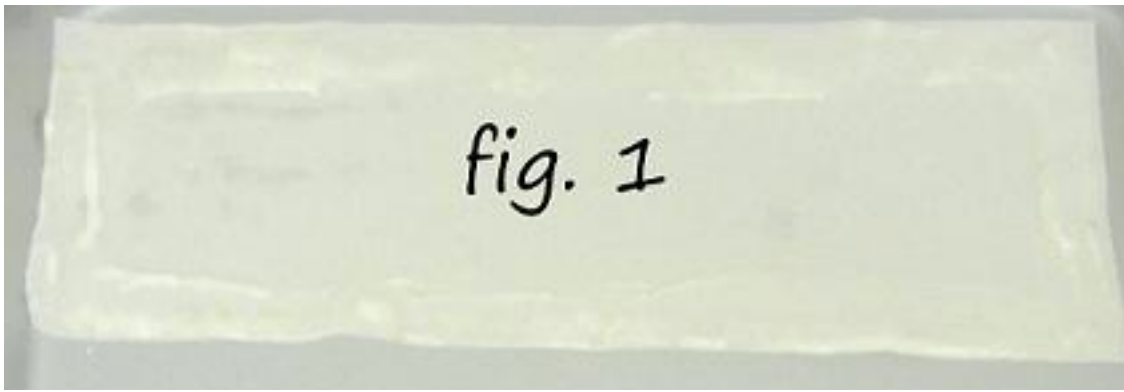
Cut sheets into four long strips. Strips should be at least 4 times as long as they are wide.

Fold as demonstrated

Start with one triangle, then fold it back on itself towards the opposite side of the strip. Note angle of fold.

Fill pocket

Continue to fold until your samosa is finished.



Refrigerate for about half an hour.

Heat oil and fry samosas till golden crisp.

Drain onto an absorbent paper.

Serve hot with mint chutney or tomato ketchup if desired.