

Recipe

Baked Samosas

By

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Ingredients

- 1 package of fillo dough (about 20± 2 sheets; I use Athens brand that comes with 2 packages in the box)
- 1/3 melted butter or oil
- 3 medium sized potatoes
- 1 cup frozen peas
- 2 cups chopped cauliflowers
- 2 tbsp oil

- ½ tsp pepper
- ¼ tsp hing
- 1 ½ tsp salt
- 1 tsp garam masala
- 2 tsp cumin seeds
- ¼ tsp turmeric powder
- 1 tbsp grated ginger, optional

Preparation

Heat oil in the pan. Pan fried all the spices and ginger. Add diced potatoes and cook until they are tender (about 5-7 minutes). Add cauliflowers and peas and cook for 4-5 more minutes. Add a little bit water, cover, and cook for another 8-10 minutes. Set aside.

Meanwhile, grease a baking sheet. Melt the butter or pour the oil in a small bowl. Preheat the oven.

Open the package and lay all the sheets flat. Fold one sheet at a time to a long rectangle strip (fold the sheet to 1/3). Use a pastry brush to brush some butter or oil on one end of the strip. Place 1 tbsp of filling on the other end of strip and fold over to form a triangle, covering the filling. Brush butter or oil on all sides of the samosa/triangle. Continue until all sheets are used. Fillo sheets tend to dry out quickly so you may want to cover the sheets with a paper towel while working on the samosa/triangle.

Bake samosas in a 350 F oven for 25 to 30 minutes.

*My American colleagues love these samosas when they are served warm. They are crispy and tasty! I do not usually eat chutney so I serve them as they are. You may serve them with any chutney of your choice. These samosas definitely are much healthier than their deep fried counterparts!

Serves

20 pieces

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Hare Rama Hare Rama Rama Rama Hare Hare