



SAMOSA PASTIES WITH VEGETABLE FILLING AND CURRY DIP



QimiQ BENEFITS

- Fillings remain moist for longer
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



25



medium

INGREDIENTS FOR 12 SERVINGS

125 g	QimiQ Classic, unchilled
1 tbsp	Corn flour / starch
1	Egg yolk(s)
200 g	Potatoes, cooked
100 g	Green peas, cooked
100 g	Cauliflower, cooked
5 g	Ginger root, finely chopped
1 tsp	Curry powder
	Salt and pepper
	Chilli pepper powder
	Cilantro, ground
2 package	Puff pastry[Tante Fanny]
1	Egg white(s), to brush
1	Egg(s), to brush

FOR THE CURRY DIP (OPTIONAL)

125 g	QimiQ Classic, unchilled
200 g	Natural yoghurt
2 tbsp	Curry powder
2 tbsp	Mango chutney
	Lemon juice
	Salt and pepper
	Sugar

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the corn flour and egg yolks and mix well.
3. Fold in the potato, peas and cauliflower and season to taste.
4. Allow to chill for approx. 30 minutes.
5. Prepare the pastry according to the instructions on the packet. Cut the pastry into 12 squares and brush with egg yolk.
6. Divide the filling equally amongst the squares and fold over into triangles.
7. Seal the edges with a fork and brush with egg.
8. Place the triangles upright and press the two outside corners together to form a crown (see photo). Prick with a fork to allow steam to escape.
9. Bake in the hot oven for approx. 30 minutes (cover with tin foil to prevent burning if necessary).
10. For the curry dip: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Season to taste.