



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, room temperature

1 tbsp Corn 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 / coriander, ground

2 package Puff pastry

1 Egg white(s), to brush

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FOR THE CURRY DIP (OPTIONAL)

125 g QimiQ Classic, room temperature

200 g Natural yogurt

2 tbsp Curry powder

2 tbsp Mango chutney

Lemon juice

Salt and pepper

Sugar

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the corn starch and egg yolks and mix well.
3. Fold in the potato, peas and cauliflower and season to taste.
4. 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.