

Beef Samosas Recipe

(Indian Beef Samosas Recipe)

Ingredients:

1 tablespoon vegetable oil, plus extra for deep-frying
1 garlic clove, finely chopped
1 teaspoon finely chopped fresh ginger
1 medium onion, finely chopped
1 tablespoon curry powder
½ teaspoon turmeric
200 g minced beef
¾ cup (90 g) frozen peas
1 tablespoon brown sugar
6 sheets frozen puff pastry, thawed
¼ cup chopped coriander (cilantro) leaves

Method:

Heat oil in large frying pan on medium. Add garlic and ginger, and cook for 1 minute. Stir through onion, curry powder and turmeric. Cook for 2-3 minutes, until onion has softened. Add beef and cook for 5-7 minutes, breaking up lumps with back of a spoon. Stir through peas and brown sugar. Set aside to cool completely. Using a 10cm cutter, cut 4 circles from each pastry sheet. Place 1 heaped teaspoon beef mixture in center of each. Sprinkle with coriander. Fold over pastry, forming a semicircle, and pinch edges together to seal. Heat extra oil in a deep frying pan or saucepan on high until a cube of bread sizzles immediately when immersed. Deep-fry samosas in small batches for 2 minutes each, until crisp and golden. Drain on paper towels. Serve hot.

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