



Ingredients

Makes 15 samosas

Preparation time: 45 mins-1 hr

Cooking time: 20-30 minutes

For the samosas:

1 tbsp vegetable oil
1 onion, finely chopped
2 garlic cloves, crushed
1 green chilli, deseeded, finely chopped
1 tsp cumin seeds
1/2 tsp ground coriander
Pinch turmeric
250g/9 oz lamb mince
Salt and freshly ground black pepper
Handful frozen peas
1 pack filo pastry
3 tbsp butter, melted
1 tbsp kalonji black onion seeds

For the dip:

200ml/7fl oz natural yoghurt
1/2 cucumber, peeled, deseeded, coarsely
grated
3 tbsp fresh mint leaves, chopped
1/2 tsp salt
Freshly ground black pepper

Directions

These are little Indian lamb parcels sprinkled with black onion seeds, served with a refreshing yoghurt, cucumber and mint dip. They're perfect as a mid-afternoon snack, and go beautifully with Redbush tea.

1. Preheat the oven to 190C/375F/Gas 5.
2. For the samosas, begin by making the filling. In a large frying pan, heat the oil and fry the onion for 5-6 minutes over a medium heat, to soften and brown slightly. Add the garlic, chilli and spices and continue to fry for a further 2-3 minutes.
3. Add the lamb, turn up the heat and fry until the mince is browned all over, stirring frequently.
4. Season well, and stir through the frozen peas. Set aside to cool.
5. To assemble the samosas, lay out a sheet of filo pastry on a chopping board and slice into three strips. Brush with melted butter, then at the end of each strip, spoon a tablespoonful of the filling mixture and fold the corner up to meet the opposite edge, creating a triangular pocket of filling.
6. Continue folding the samosa over all the way up the strip of filo, creating a triangle shape, then brush with more melted butter and place on a baking sheet. Repeat the process with the remaining pastry and filling.
7. Scatter over the black onion seeds, and transfer the baking tray to the oven to cook for 15-20 minutes, or until the samosas are golden brown and crispy.
8. For the dip, simply combine all the ingredients in a bowl and season to taste.
9. Serve the samosas on a platter, with a bowl of the dip in the centre.