KIKKOMAN

Samosas with potatoes and peas

Total time **50 mins** **15 mins** preparation time **40 mins** cooking time

Nutritional facts (per portion):
2,830 kJ / 680 kcal

Fat: **40.5 g** Protein: **14.5 g**
Carbohydrates: **61 g**

INGREDIENTS

2 portion(s)

100 g	floury potatoes
1	small carrot
1	small onion
1 tsp	vegetable oil
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	lemon juice
70 g	frozen peas
	A few coriander leaves (or flat-leaf parsley)
2 pinch	of chilli flakes (or ½ tsp Kikkoman Spicy Chili Sauce for Kimchi)
2 pinch	ground coriander
2 pinch	ground cumin
2 pinch	ground turmeric
275 g	chilled puff pastry
1	egg yolk

For sprinkling:

1 tbsp	sesame seeds
1 tbsp	chilli flakes

PREPARATION

Step 1

100 g floury potatoes - **1** small carrot - **1** small onion - **1 tsp** vegetable oil - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** lemon juice
Peel the potatoes and carrot, wash, dice finely with the onion and fry in the heated oil. Deglaze with the Kikkoman Soy Sauce, approx. 3 tbsp water and the lemon juice. Simmer uncovered for about 10 minutes, stirring regularly.

Step 2

70 g frozen peas - A few coriander leaves (or flat-leaf parsley) - **2 pinch** of chilli flakes (or ½ tsp Kikkoman Spicy Chili Sauce for Kimchi) - **2 pinch** ground coriander - **2 pinch** ground cumin - **2 pinch** ground turmeric
Add the peas and cook for about 5 minutes more, until the liquid has evaporated. Finely chop the coriander leaves, stir in and season the filling with the spices.

Step 3

For sprinkling:
275 g chilled puff pastry - **1** egg yolk - **1 tbsp** sesame seeds - **1 tbsp** chilli flakes
Preheat the oven to 200 °C and line a baking tray with greaseproof paper. Roll out the puff pastry, cut into 15 evenly sized squares (depending on the type of pastry) and place approx. 1 small tsp of filling in the centre of each square. Fold each into a small triangle. Alternative: cut out 4 circles of approx. 12 cm Ø and halve them. Fold the remaining pastry into 2 further circles and halve them too. Shape the pastry halves into cones, fill with approx. 1 small tsp of filling and seal the top

edge well. Distribute the samosas on the baking tray. Beat the egg yolk and brush the samosas with it. Sprinkle with the sesame seeds and chilli flakes and bake in a preheated oven for about 20 minutes until golden brown. The samosas taste great hot or cold.