

Indian sweet potato samosa, mint and cucumber Raita sauce |

Recipe for 12 tapas



Description

Traditional Indian dish eaten as a snack or an appetizer.

Note

You can replace the sweet potatoes by regular potatoes or a mix of the two for different flavor combination.

Ingredients

Samosas

- 750 Gr Sweet potatoes
- 1 Tsp Vegetable oil
- 150 Gr Onion
- 2 Tsp Cumin seeds
- 0.50 Tsp Mustard seeds
- 1 Tbsp Chili flakes
- 2 Clove(s) Garlic
- 2 Tsp Fresh ginger
- 0.25 Tsp Nutmeg
- 1 Tsp Lime juice
- 12 Sprig(s) Fresh cilantro
- 12 Unit(s) Brick sheets

Raita

- 250 Ml Plain yogurt 10%
- 1 Unit(s) Lemon
- 100 Gr Cucumber
- 3 Sprig(s) Mint

Preparation

- Preparation time **60 mins**
- Preheat your **friteuse** at **375 F°**

Preparation

Cut the sweet potatoes into small cubes (1 cm square) and boil in salted water for about five minutes until tender.

Chop the onion.

Grate the cucumber and squeeze out as much water as possible.

Chop the mint.

Making the samoussas

In a hot, oiled frying pan, sweat the onion until translucent.

Add the spices and fry to activate the essential oils.

Add the garlic and ginger. Continue cooking for 20 seconds.

Turn off the heat and add the fresh coriander and lime juice.

When the mixture is lukewarm, the samoussas can be stuffed.

Raita sauce

Mix all ingredients and season with salt and pepper.

Samosas

Divide the sweet potato filling into 24 pieces.

Lay out the brick pastry sheets on the table and cut into 2. Brush the edges of the pastry with a little beaten egg mixed with water (so much for so much). Place a portion of the filling at the beginning of each half-circle and fold into a triangle. Fry in the deep fryer at 375°F until golden brown.

Serve with Raïta sauce.

Bon appétit!