



feta & coriander samosas

YUMMY SAMOMSA FILLING BY CHEF WAGGS

ingredients

- 2 shallots / 1/2 onion
- 1 bulb of garlic
- 100g feta
- 1/2 bunch of coriander
- 1tsp butter
- salt & pepper to taste
- Samosa pockets

Paste to seal samosas

- 2 tsp of all purpose flour
- 2 tsp of water

Optional dipping sauce

- 1/4 cup sugar
- 1/4 water
- red pepper flakes
- 1/2 tsp garlic powder
- 1 tsp soy sauce

directions

1. Sauté the shallots and garlic in the butter, adding salt and pepper to taste
2. Combine the coriander at the end , and set the mixture aside
3. Crumble the feta into a bowl with the back a fork
4. Add the shallot, garlic, coriander mixture into the feta and mix until fully combined
5. Fold samosa pockets*, making sure to use your flour and water paste to seal, and add your filling.

[*video to help guide the folding process](#)

Dipping sauce

1. let the sugar and water simmer over medium heat until reduced by 1/3 (approx 10 minutes)
2. Add other ingredients to taste and stir until combined.

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