

BEEF SAMOSA PUFFS



MINUTES TO PREPARE
10 + cooling time



TIME TO COOK
1 hr 25 mins



SERVES
6

INGREDIENTS

1 tablespoon rapeseed oil
750g beef mince
1 onion, peeled and finely diced
1 large carrot, peeled and finely diced
300g all round potatoes (hard), peeled and diced
2 cloves garlic, peeled and crushed
180ml red cooking wine
150ml water
1 tablespoon flour
1 teaspoon soy
1 teaspoon Worcestershire sauce
1 teaspoon marmite
1 teaspoon thyme, chopped
Salt and pepper
2 x 280g puff pastry
2 tablespoons milk for brushing

LET'S GET COOKING

- 1 Heat the oil in a large frying pan with a lid. Add the onions, carrots, mince, potatoes and garlic. Stir for 10 minutes to get the vegetables starting to soften. Add the flour and give it a good stir.
- 2 Add the wine and let it boil to burn off the alcohol.
- 3 Add the water, soy, Worcestershire sauce, marmite, thyme and salt and pepper and stir. Bring the mince to the boil and turn it down to a simmer. Place a lid on it and cook for an hour or until the potatoes start to soften.
- 4 Once cooked, remove from the heat. Leave to cool, ideally in a fridge for the day or night.
- 5 When you are ready to cook the samosas, preheat the oven to 180/350/gas 4.
- 6 Line a large baking tray with baking parchment. Roll out your pastry and cut into 4 rectangles. Place 1-2 tablespoons on to the bottom right hand corner of each rectangle and fold in half, along the diagonal. Fold over the open ends and push gently down to seal the pastry using the back of a fork.
- 7 Place the samosas on the lined baking tray and brush with milk using a pastry brush.
- 8 Bake for 25 minutes or until the pastry is golden brown. Enjoy with a lovely green salad or some broccoli and peas.

"The samosas are made in two stages. Firstly, you cook the mince for an hour and let it cool in the fridge or overnight, and then secondly, you wrap the mince in pastry and bake. This makes the samosas easier to deal with as you are working with cold, non-juicy mince, and also makes them ideal to prepare in advance. My family love these for lunch or dinner at home or on the beach. To be eaten with your hands!"