Spiced potato and cauliflower pastry "somosa"

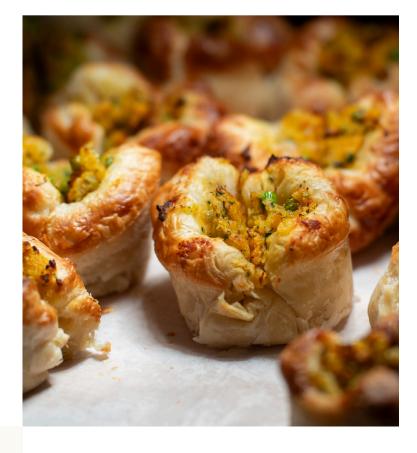
PORTIONS PREPARATION COOK TIME

6 60 minutes 18-20 minutes

SUGGESTED MOMENTS OF CONSUMPTION:

BREAKFAST LUNCH BRUNCH SNACKS APPETIZER





List of ingredients



Butter Danish 59021 Quantity: 6

1 tbsp Canola oil

1/2 tsp Ground coriander

1/2 tspTurmeric1/2 tspCumin seeds1/4 tspGaram masala

1/2 cup Yellow onion, finely chopped

4 oz Cauliflower, chopped

1/4 cup Water

6 oz Russet potatoes, boiled & peeled
1 Serrano chile, finely chopped
1 1/2 tbsp Fresh ginger, finely chopped

1/8 tsp Paprika

1/8 tspCayenne pepper1/2 tspGround black pepper3 tbspFresh cilantro, chopped

1/4 cup Frozen peas

To taste Salt

CHEF'S TIP

You can serve with Tamarind Chutney.

Preparation steps

STEP 1

Heat the canola oil in a medium sauté pan. Add the coriander, turmeric, cumin seeds and garam masala to the oil and gently cook until fragrant, about 10 seconds. Add the onions and cook until it softens and browns a little, about 5 minutes.

STEP 2

Add the cauliflower and stir to combine. Add 1/4 c. of water and cover with lid. Cook over medium heat for about 10 minutes until the cauliflower is tender, stirring occasionally.

STEP 3

Place the boiled potatoes in a large bowl and mash with a fork until smooth. Add the serrano chile, ginger, paprika, cayenne, black pepper, cilantro, peas and cauliflower mixture. Season with salt to taste and mix well to combine. Set aside until cool.

STEP 4

Allow the butter danish to thaw for 20 minutes on a sheet pan with parchment paper. Use a paring knife to cut dough "fold-overs" and open into a square. Fill with 2 oz of filling. Fold over the corners and overlap to close cover the filling.

STEP 5

Bake at 350°F for 18-20 minutes or until golden brown.