

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	



RECIPE CREATED BY
John Donadieu, Chef



List of ingredients



Butter Danish 59021

Quantity: 6

1 tbsp	Canola oil
1/2 tsp	Ground coriander
1/2 tsp	Turmeric
1/2 tsp	Cumin seeds
1/4 tsp	Garam 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 tsp	Cayenne pepper
1/2 tsp	Ground black pepper
3 tbsp	Fresh 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.