

GummiKING™



# Vegetable Samosas

Family Recipes!

2 1/2 cups flour  
1/2 teaspoon salt  
1 cup nondairy milk (I use soy)  
2 small potatoes, peeled and quartered  
1 tablespoon olive oil  
1 small onion, chopped  
1 clove garlic, minced  
1 tablespoon freshly grated ginger  
1 teaspoon curry paste (I use India Chef Korma sauce)  
1 teaspoon ground coriander  
salt, to taste  
1 1/2 cups green peas  
2 tablespoons lemon juice

## Directions:

1. To make the dough, place flour and salt in food processor with dough blade. Mix. Add milk. Mix and pulse until dough forms a ball. Add additional flour if needed.
2. Remove dough and knead for 1 minute. Cover dough tightly and refrigerate. The dough should be pretty soft. To make the filling, boil potatoes until soft. Lightly mash, leaving some chunks. In a pan with a little oil, saute onions, garlic, ginger, korma, coriander, and salt until onions are soft.
3. Add peas and lemon juice about half way through. Combine potatoes and onion/peas mixture. Let cool for at least 15 minutes before filling pastries. Preheat the oven to 425 degrees Fahrenheit. To assemble, make 12 (1") balls from the dough.
4. Flour hands and rolling pin. Get a small bowl of water and a fork. On a clean floured surface, one at a time, roll the dough out into a 5 or 6" circle. Put filling in center of circle. (it really will all fit in the 12 samosas if you do it right.). Use your finger to apply water around the edges of the dough to make it sticky.
5. Pull dough together to make crescent shape. Crimp edges firmly with fork. Place samosa on cookie sheet and bake 15 minutes at 425 degrees F, turn oven to 375 degrees F, turn over, and bake 10 minutes. Remove from sheet, place on a plate and let them cool.

Preparation time: 1 hour

Serves: 12

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