

## Cooking

### Home made Samosas

- 2 potatoes (large, cooked and mashed)
  - 2 Carrots (Peeled and cubed)
  - 115g petit pois
  - 60g Chopped Onions (fried)
  - filo pastry sheets
  - 2 tsp curry powder (medium)
  - 1 egg
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1. Preheat the oven to 180'C/Gas mark 4/350'F
  2. Wash and prepare the potatoes, carrots and onions
  3. Mix together the potatoes and peas and add in the curry powder
  4. Cut the pastry into fifteen 4 inch strips
  5. Beat the egg and brush the pastry sheets, do this by layering 4 sheets of filo pastry on top of each other brushing in between each sheet
  6. Spoon a little of the mixture near the bottom left corner of the pastry and begin to fold over into triangular shapes, until you come to the end of the strips
  7. Place on a greased and lined baking tray and brush the samosa with a little egg
  8. Cook in the oven for 15-20 minutes until flaky and golden brown