

Samosa Pastry

You don't have to make your own pastry. You can simply buy some ready-made pastry from the shop. For samosas you want to fry, use Filo Pastry and for samosas you want to [cook in the oven](#) use Puff Pastry.

This recipe will make enough pastry for 24 samosas and you will need:

1	C	plain flour
2	tsp	salt
2	Tbs.	vegetable oil
1/3	C	warm water.

Mix flour and salt into a bowl. Make a well into the centre and add the oil and enough water to make a firm dough. Knead the dough on a floured surface until smooth and roll into a ball. Cover in plastic wrap and set aside at room temperature for 30 minutes.

Divide the pastry into 12 equal pieces. Roll each piece into a ball and roll out into a circle of 15 cm. Divide this circle into two equal pieces with a knife.

Brush each edge with a little water and form a cone shape around your fingers, sealing the dampened edge.

Fill the cases with a Tbs of your chosen mixture and press the two dampened edges together to seal the top of the cone.

Deep fry the samosas in hot oil until crisp and brown take out and drain on a paper towel.