

# CRUSH

## WAGYU MINCE SAMOOSAS



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*Wagyu mince makes for an incredibly delicious filling for samosas; these are ideal for entertaining this festive season.*

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*Categories: 30-Minutes, Beef & Veal, Festivities, Savoury Pies, Pastries & Tarts, Snacks, Snacks, South African*

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### INGREDIENTS

#### Yoghurt Dipping Sauce

1 C (250 ml) double cream yoghurt  
50 g pistachios, chopped  
1 garlic clove, finely chopped/microplaned  
1 Tbsp (15 ml) honey  
zest and juice of 1 small lemon

#### Wagyu Mince Filling

olive oil  
1 onion, finely chopped  
2 garlic cloves, finely chopped  
1 small knob of ginger, finely chopped  
1 red chilli, finely chopped  
½ tsp (2,5 ml) ground turmeric  
2 tsp (10 ml) ground coriander  
2 tsp (10 ml) ground cumin  
1 tsp (5 ml) chilli powder  
500 g **Wagyu Mince**  
1 Tbsp (15 ml) garam masala  
salt and pepper  
a small bunch of fresh coriander, chopped  
enough oil to deep fry

## **Pastry**

1 pack of frozen samoosa pastry  
2 Tbsp (30 ml) flour  
1-2 Tbsp (15-30 ml) water

## **METHOD**

### **Yoghurt Dipping Sauce**

Mix all the ingredients for the yoghurt dipping sauce together. Taste and adjust seasoning and then cover and refrigerate until needed.

### **Mince Filling**

Place a large frying pan over medium-high heat. Heat a splash of oil and fry the onion until it starts to soften. Add the garlic, ginger and chilli and fry for a few minutes until fragrant. Add the turmeric, coriander, cumin and chilli powder and stir fry for a minute until fragrant. Add the mince and mix well to combine. Fry the mince until any liquid has cooked out, then add the garam masala and fry for another 2 minutes. Take the mince off the heat and season to taste. Mix in the chopped coriander and set aside to cool.

### **Samoosa Folding**

Separate 20 pieces of samosa pastry from the pack; cover the pastry with a damp kitchen towel to stop it from drying out. Mix the flour with water together to form a thick slurry – this will be the glue to seal the samosas. Place a wet cloth on your work surface to wipe your fingers on as you work.

To fill, lay one piece of pastry down vertically on your work surface. Take the right-hand corner that is closest to you and fold it up and to the left to create the first fold of the triangle. You are going to repeat this step again but now from left to right to create a triangle pocket. Before you fold it though, put a small layer of flour glue down to make sure it sticks, then fold.

Now that you've formed a triangle pocket, pick the triangle up in your left hand. Add 2 teaspoons of wagyu mince filling into the pocket. Make sure you fill the samosa up but don't over fill or it will be difficult to fold and seal neatly. Smear a little glue where the next fold will happen and fold the samoosa and seal to close. Here's a video for easy reference (folding demo at 7:50").

To fry, pour enough oil to deep fry into a large pot or Dutch oven. Bring the oil to 180 °C, then carefully fry the samosas in batches. Do not fry too many at a time. Fry until golden, then remove from the oil and drain on some kitchen towel.

Let the samosas cool slightly before serving with yoghurt dipping sauce.

*Wagyu Beef sponsored by The Wagyu Experience*

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