

Vegetable samosas with mint yogurt sauce

COOKING
LOVERS 

Raciones para 4

125 ml
Natural yogurt

1
Garlic clove

10-12
Mint leaves

Ground black pepper

1 tablespoon
Vegetable oil

1
Onion, finely chopped

2
Garlic cloves, crushed

150 g
Potato, finely diced

100 g
Carrot, finely diced

100 g
Frozen peas

2 teaspoon
Curry powder

100 ml
Vegetable stock

12 sheets
Phyllo

75 g
Butter, melted

Sesame seeds

Salt

Ground black pepper

- 1 For the sauce, wash and finely chop the mint leaves. Peel the garlic clove and chop finely. Add mint and garlic to yoghurt and stir. Season with ground black pepper. Keep in the fridge until serving.
- 2 For the filling, heat the oil in a skillet, add the onion and garlic, mix with the curry powder and fry for 10 minutes until soft. Add the vegetables, season to taste and stir well until coated. Pour in the stock, cover and simmer for 30 minutes until cooked. Leave to cool completely before using.
- 3 Cover the phyllo sheets with a damp kitchen towel. Keeping the remaining phyllo covered and working quickly, place one sheet on the worktop. Gently brush with some butter, then lay a second sheet on top and brush with butter. Cut lengthwise into four strips.
- 4 Put a tablespoon of filling near the corner of one phyllo strip and fold it, with the shape of a triangle. Continue folding the strip, keeping the triangle shape. Put the samosa on a sheet of parchment paper, with the folded side down. Make three more triangles following the same instructions and repeat with the remaining phyllo sheets and filling.
- 5 Brush both sides of each samosa with melted butter, sprinkle with sesame seeds and bake at 180° C, turning the samosas over halfway through, until golden and crispy, about 20 minutes.
- 6 Cool a bit before serving with the mint yoghurt sauce.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/samosas-de-verduras-con-salsa-de-yogur-y-menta/>

