

Boland Wines

Vegetarian samoosas



Ingredients

Filling:

1 cob corn, kernels sliced off the cob
1 onion, finely chopped
1 tsp mustard seeds
1 cinnamon stick
1 medium carrot, grated
1 small zucchini, grated with the skin
1 cup lentils, cooked and drained
2 Tbs sultanas
4 cloves garlic, chopped
small piece fresh ginger, peeled
1 tsb curry powder
1 tsb turmeric
Handful spinach/kale, leaves removed from stem and leaves finely chopped.
1/2 cup mozzarella

Samoosa wrappers

Water and a little flour made into a paste, for the glue.

Wine pairing:

Boland Talent & Terroir Chenin Blanc

Method

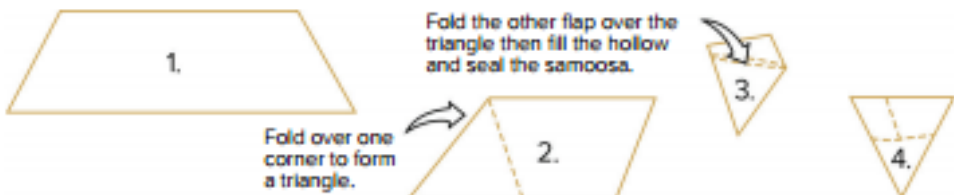
Heat olive oil in a medium pan on low to medium heat. Add the onion, mustard seeds and cinnamon stick and fry the onions until soft.

Add the carrot, ginger, garlic, corn kernels, zucchini, curry powder and turmeric. Cook on high heat for 2 minutes. Stir well.

Remove the mixture from the heat. Add the lentils, sultanas and spinach or kale leaves and mozzarella cheese. Stir to combine.

Place one wrapper on a clean board and brush the flour paste on the inside of the wrapper.

Folding...please see below for steps.



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