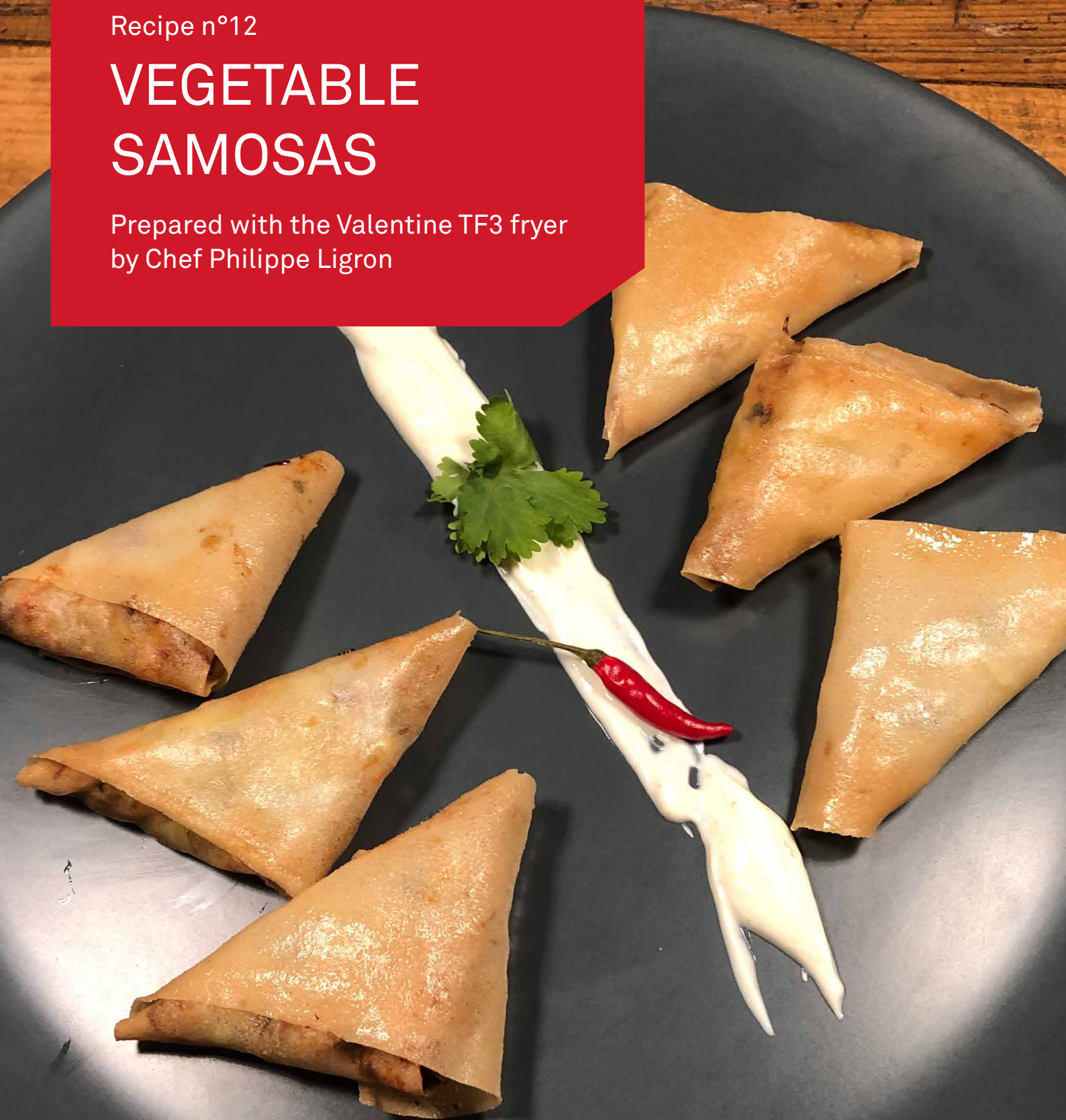


Valentine 
SWISS MADE

Recipe n°12

VEGETABLE SAMOSAS

Prepared with the Valentine TF3 fryer
by Chef Philippe Lignon





Valentine presents a recipe created by Chef Philippe Ligron

RECIPE N°12 VEGETABLE SAMOSAS

FOR 4 PERSONS

Preparation time	20 min
Cooking time	5 min

Ingredients

Butter	40 g
Samosa dough sheets	4
Potatoes	100g
Vegetables from your fridge	300g
Plain yogurt	200g
Curry	2 pinches
Salt	1 pinch
Pepper	1 pinch
Fresh coriander	1 plush
Chilli pepper	1 piece

Material needed

Valentine TF3 fryer

METHOD



- Trim and cut the various vegetables and some coriander leaves into small cubes, set aside.
- Stir-fry the potato dices with some butter without coloring them, then add the other vegetables, the chopped coriander and the chilli, season well. Let cool down.
- Add some yogurt to the vegetables to bind them together, adjust the seasoning and set aside.
- Cut the samosa dough sheets into large strips (if not yet cut) and butter them.
- Place the equivalent of a teaspoon on the end of each strip and fold them into a triangle as shown on the pictures.



- Fry in the TF3 deep fryer at 180°C until golden brown.
- TIP: make sure to place the samosas in the cooking basket on the outer end of the samosa. It will hold better and you can always "glue" the end of the samosa with some egg white.
- Season the rest of the yogurt with salt, pepper and spices and place in a bowl.
- Serve both immediately.

Enjoy your meal!

Valentine presents a recipe created by Chef Philippe Ligron



DID YOU KNOW?

Like a summary of the recipes we have discovered together so far, the samosas take us on their planetary journey. They can be found everywhere: in Asian cuisine of course, but above all in Indian and Persian gastronomy.

Along the Spice and Silk Route, trade and culinary discoveries, the samosas have conquered our beautiful planet!

The samosas probably delighted us due to their contradiction in texture, which is essential to our food preference: crunchy and soft at the same time!

The samosas might also had an immediate success thanks to the fact that they are easy to make and easy to garnish with the available local products; these local products that we love so much!

Enjoy your meal!

Philippe Ligron