



ROSH CHODESH CLUB
WITH CHEF GABE

LAMB SAMOSA WITH PEA & MINT SAUCE



Serves: 10 to 12



Prep Time: 2hrs 30mins



Cook Time: 45min

Ingredients for Filling

2 lbs lamb, ground
¼ cup canola oil
1 1/2 cup onions, small diced
3 tbsp garlic, minced
3 tbsp ginger, minced
3 tbsp jalapeño, small diced
1 tsp turmeric
1 tsp coriander, ground
2 tbsp curry powder
3 tbsp kosher salt
1 tbsp pepper
2 cups potato, small diced
3 quarts of fry oil

Ingredients for dough

6 sheets of puff pastry, 10 in" x 15 in"
½ cup all-purpose flour
1/3 cup water

Ingredients for sauce

2 cups frozen peas, defrosted
Zest of one lemon
¼ cup mint, leaves
3 tbsp white wine vinegar
½ cup blended oil
1 ½ tsp kosher salt

Equipment

Medium sauté pot
6 quart fry pot
Metal slotted spoon
Medium bowl
Brush
Small sheet pan
Food processor



Directions

Begin making samosa filling by heating canola oil in a sauté pot on medium high heat. Add ground lamb once oil is hot but not smoking and cook until brown. Be sure to break apart large chunks of lamb to an even consistency. Once lamb is browned, spoon out cooked lamb and set aside. In the same pot add onions and sauté until translucent. Add garlic, ginger, and jalapeños to onions then continue to sauté for 2 to 3 minutes. Stir in turmeric, coriander, and curry powder to the pot and toast spices for 1 to 2 minutes. Add cooked lamb back into the pot and season with salt and pepper. Last, stir in the diced potato and cover pot for 3 to 4 minutes or until potatoes soften slightly (test by poking with fork). Place samosa filling in a pan or container and allow filling to cool.



In a food processor combine peas, lemon zest, mint leaves, vinegar, oil and salt. Blend until smooth. If the sauce is too thick add a little more oil or just until you get your desired consistency. Place your pea sauce into a bowl or container and set aside.

In a bowl, mix flour and water with a whisk to create a paste / glue and set aside. Consistency should be similar to molasses. Time to build the samosas.

On a cutting board using an 8 inch round plate, trace and cut 5 to 6 circles out of your semi frozen puff pastry. Then cut circles in half. Placing the semi-circle side towards you and straight side away from you.



With a small pastry brush, trace a 1/4inch border of the flour water paste/glue around the half circles.

Now, bring the left and right corners together, being sure overlap the right corner over the left corner slightly. Pinch both corners together to create a seam by pressing the flat sides together. The shape should almost resemble a cone. Try to make sure that the semi-circled side isn't glued together.

Cup your hand together, placing the point of the cone downward inbetween the circle created by bringing your index finger and thumb together. Open end of the cone should be facing up and stuff with your samosa filling. Try not to overfill the cone, leaving a half inch border of dough around the top of the cone. Close the cone by pinching border together. To insure that the seam is sealed, use a fork to crimp the edge. Set your samosa on a parchment lined sheet pan, which is lightly dusted with flour. Repeat filling samosas.

In your fry pot, heat fry oil to 350° F. Placing a samosa onto a slotted spoon, and slowly submerge the samosa into the oil. Add 2 to 3 more samosas one at a time. Again, with caution slowly submerge each samosa into the oil. Be sure not to overcrowd the fry pot, allowing each samosa to fry for 6 to 8 minutes. Once the samosas are golden brown, place them onto a sheet pan with a cooling rack or paper towels. Allow the samosas to carryover cook, for 1 to 2 minutes before serving. Then serve with pea mint sauce and enjoy.