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 tsp curry powder
1 tsp 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.