



PLANT BASED SAMOSA

INGREDIENTS

2 Tablespoons Cooking Oil
2 Units Onion
4 Cloves Garlic
2 Sprigs Curry Leaf
1 Packet MAGGI® Sambal Tumis 30g
2 1/2 Tablespoons Curry Powder
1 Packet Harvest Gourmet Stir Fry Mince
150 Grams Potato
2/3 Cup Water
1 1/2 Teaspoon Vegetarian Seasoning
2 Teaspoons Sugar
1 Teaspoon Tamarind Paste
10 Units Spring Roll Skin
2 Tablespoons Flour
1/4 Cup Water
2 cups Cooking Oil



PREPARATION

- 1.** Heat the cooking oil, fry grinded shallot and garlic with curry leave until slightly dry. Add in MAGGI Sambal Tumis and curry powder. Mix well until the oil separated. Add in Harvest Gourmet Mince, potato and water. Simmer until slightly dry. Add in vegetarian seasoning, sugar and tamarind paste. Mix well & set aside.
- 2.** Mix water with wheat flour to create paste. Cut the spring roll skin in rectangular form. Place the filling and fold to form triangle. Fold until end of the seam. Glue with the paste.
- 3.** Heat cooking oil. Fry until golden brown or you can air fried at 180c until golden.

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