

## Gluten-Free Samosas

Product: Ardent Mills Gluten-Free All-Purpose Flour Blend # 22325



<b>Ingredient</b>	<b>Kg</b>	<b>g</b>
<i>Dough:</i>		
Ardent Mills Gluten-Free All-Purpose Flour Blend		250
Salt		5
Canola Oil		50
Water		150
<i>Filling:</i>		
Frozen peas		75
Yellow onion (diced, fine)		40
Russet potato (mashed)		150
Cumin (ground)		1.5
Coriander (ground)		1.5
Garam masala		2.5
Salt		2.5

### Preparations:

1. Combine Gluten free 1-1 Flour Blend with salt in a large mixing bowl.
2. Add water and oil. Mix for 1 minute to combine.
3. Form dough into a ball, cover and set aside for 15 minutes.
4. While dough is resting combine all filling ingredients and mix well to combine.
5. Roll out into a sheet 1/8" thick and cut into 6" circles.

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards. The nutritional information provided is preliminary and for the presented product only. No warranties expressed or implied are made.



6. Cut each circle in half.
7. Gently take a half circle and wet the straight edge with water.
8. Fold the flat edge over itself to form a cone shape and press to seal.
9. Fill cone with stuffing, leaving enough space to seal the edge.
10. Wet the remaining edge and pinch to seal.
11. Fry in a 350° fryer for 7-8 minutes until the dough is cooked, flipping the samosas over as needed.
12. Transfer to a paper towel lined plate to drain.
13. Serve with mango chutney.

**Yield:**

Approx. 6 x 100g Samosas

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