



Samosa Pinwheels



Great Because...

Super yummy recipe and full of flavour and great finger food too!

Prepare in... 10 mins

Cooks in... 15- 20 mins

Serves... 10 pinwheels

Ingredients

- 1 sheet puff pastry
- 2 large potatoes, boiled
- ½ cup frozen peas, thawed (gently mashed if preferred)
- 1 small red onion, chopped
- 1 tsp cumin seeds, crushed
- 1 tsp fennel seeds, crushed
- 1 tsp turmeric powder
- 1 tsp garam masala
- 1 tsp garlic, crushed
- ½ tsp ginger, grated
- Handful of fresh coriander, chopped
- Salt to taste (optional)

How To Make

1. Preheat oven to 180C
2. In a mixing bowl add potatoes, ground spices, ginger and garlic. Mash until well combined and smooth.
3. Add peas and chopped onions to potato mixture and combine well.
4. Unroll puff pastry and spread a thick, equal layer of potato filling leaving approximately 1 cm border.
5. Carefully start rolling the pastry from the shorter side, cut into slices (2 cm thick)
6. Place on a baking sheet leaving enough space between each. Brush with egg or milk if you prefer and bake for 15-20 mins until puffed and golden.

Recipe by Zenia at [@theflavouracademy](https://www.instagram.com/theflavouracademy)

