



# Bobotie samoosas with banana salsa

*A great party snack or starter.*

Less than 1 hour **Serves:** 4

**Recipe Type:** Appetisers

**Main Ingredient:** Beef and veal

## Ingredients

### Main Ingredients

1 packet spring roll wrappers, or samoosa wrappers

### Filling

1 drizzle PnP olive oil

500 grams lean ostrich mince, or lean beef mince

1 large PnP red onion, finely chopped

30 ml PnP Cook Additions garlic, ginger and dhania paste

6 cardamom pods, ground seeds only

5 ml cumin seeds

45 ml PnP curry powder

60 ml PnP chutney

80 ml PnP dried fruit, chopped

250 ml water

1 dash PnP salt, to taste

1 dash milled pepper, to taste

60 ml PnP coriander leaves, finely chopped

### Salsa

2 PnP bananas, peeled and diced

60 ml PnP salad onions, finely sliced

60 ml PnP chopped coriander, chopped

60 ml freshly squeezed lemon juice, or lime juice

## Method

- Preheat oven to 200°C.
- Heat a glug of oil in a pan and brown mince.
- Remove and set aside.
- Add another glug of oil and sauté onion and paste until soft. Add spices and fry for another minute.
- Return meat to pan with remaining filling ingredients and simmer for 30 minutes or until sauce reduces and meat is tender.
- Separate spring roll wrappers and keep under a damp tea towel to prevent drying. Fold samoosas according to packet instructions, enclosing a dollop of filling in each.
- Heat 3cm oil in a pan and fry samoosas in batches until golden.
- Drain on kitchen paper.
- Toss salsa ingredients together and serve with samoosas.

