

MasterFoods™

PROFESSIONAL

5 Spiced and Sticky Samosas
RECIPE

5 Spiced and Sticky Samosas



<?xml version="1.0"?>

TIME

25 Minutes

INGREDIENTS

10 items

MAKES

16 servings

A Chinese inspired alternative to the classic samosa. Easily interchangeable with puff pastry, dumpling wrappers, or rice paper, and can be made ahead and chilled for functions.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in new window\)](#)

INGREDIENTS

- 500 g chicken breast, poached until cooked through and shredded
- 1 tbsp. MasterFoods™ Professional Szechuan Spice
- 1 tsp. MasterFoods™ Professional Ground Cinnamon
- 1 tsp. ginger, finely chopped
- 2 tbsp. coriander stalks, finely chopped
- 4 spring onions, finely sliced, plus extra for garnish
- ⅔ cup MasterFoods™ Professional Plum Sauce, plus extra for serving
- 8 sheets of filo pastry
- 150 g unsalted butter, melted
- 3 tbsp. black sesame Seeds

PRODUCTS USED

MasterFoods Professional Cinnamon Ground Jar 480g

[SEE DETAILS](#)

MasterFoods Professional Gluten Free Plum Sauce 3kg

[SEE DETAILS](#)

MasterFoods Professional Gluten Free Soy Sauce 3L

[SEE DETAILS](#)

MasterFoods Professional Szechuan Seasoning Jar 745g

[SEE DETAILS](#)

Masterfoods Gluten Free Chilli Finely Chopped 1kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Preheat an oven 200°C.
2. 2

For the filling, combine the shredded chicken, spices, coriander, spring onions, ginger and plum sauce in a bowl.

3. 3

Lay out one sheet of filo pastry and gently brush with melted butter, then place another sheet on top. Cut the pastry into vertical strips 6 cm wide.

4. 4

Place a heaped tablespoon mince mixture in the top left corner of one of the strips and fold diagonally to form a triangle. Continue folding over and over to form a triangle. On the last fold, brush with butter to seal to the end, then trim any excess pastry.

5. 5

Repeat with remaining filo strips and chicken mixture.

6. 6

Brush each samosa with butter and sprinkle over black sesame seeds. Place onto a baking tray and bake for 20 minutes, or until golden brown.

7. 7

Serve with extra plum sauce.

Tips:

1. 1

Dial up the heat with MasterFoods™ Professional Chilli Flakes added to the filling mixture.

2. 2

For a vegetarian option, replace the shredded chicken with roasted sweet potato and spinach.

3. 3

Serve with black vinegar, MasterFoods™ Professional Soy Sauce, and a few drops of sesame oil for extra dipping options.

More Recipes Like This

[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)

Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

100% Not Schnitzel Wrap

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

Source URL:

<https://www.masterfoodspromotional.com.au/recipes/5-spiced-and-sticky-samosas>