

Samosas with Feta PDO Kissas and Mediterranean vegetables



Informations

People: 4

Preparation: 45 min. Cooking time: 10 min.

Ingredients

- 120 g Feta PDO Kissas4 sheets brick pastry
- 1 courgette
- 1 aubergine
- 1 red onion
- 1 yellow pepper
- 5 cl olive oil
- Table salt, pepper

Preparation steps





- 1. Preheat plancha to 240°C.
- Wash and peel vegetables and chop finely.
 Oil the hot plancha with olive oil and grill chopped vegetables. Season with table salt and pepper.
- 4. Add peeled, finely chopped garlic (germ removed).
- 5. Cook for 5 minutes, remove from plancha and leave to cool.
- 6. Meanwhile, dice Feta.
- 7. Cut brick pastry into 5 centimetre wide strips. To make the samosas, lay a strip of pastry on worktop, put a spoonful of the confit vegetables on the edge, add a few cubes of Feta then fold into even triangles.

 8. Lower heat of plancha to 200°C.

 9. Cook samosas 3 minutes either side until golden brown.

- 10. Serve hot with a rocket salad seasoned with olive oil.



Recipe by step 1 : Samosas with Feta PDO Kissas and Mediterranean vegetables





Recipe by step 2 : Samosas with Feta PDO Kissas and Mediterranean vegetables





Recipe by step 3 : Samosas with Feta PDO Kissas and Mediterranean vegetables





Recipe by step 4 : Samosas with Feta PDO Kissas and Mediterranean vegetables





Recipe by step 5 : Samosas with Feta PDO Kissas and Mediterranean vegetables





Recipe by step 6 : Samosas with Feta PDO Kissas and Mediterranean vegetables



? **Tips and ideas:** If you make the samosas smaller, they make nice little nibbles to serve with pre-dinner drinks in summer. You could also use onion confit instead of vegetable confit.