

Samosas with Feta PDO Kissas and Mediterranean vegetables

Informations

People : 4

Preparation : 45 min.

Cooking time : 10 min.



Ingredients

- 120 g Feta PDO Kissas
- 4 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.
2. Wash and peel vegetables and chop finely.
3. 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 Kassis 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.