

Tomme 8 Blumen samosa with potato and fresh herbs



Informations

People : 4

Preparation : 30 min.

Cooking time : 30 min.

Ingredients

- 200 g Tomme 8 Blumen
- 120 g potatoes
- 8 sheets brick pastry
- ½ bunch flat parsley
- ½ bunch chives
- 30 ml peanut oil
- 50 g butter
- Table salt
- Freshly ground pepper

Preparation steps

1. Peel the potatoes and cut into small evenly sized cubes. Cook in oil and butter in a frying pan. When golden brown, set aside and leave to cool.
2. Remove the rind from the cheese and grate it.
3. Shape the samosas. To do this, cut brick pastry into strips 5 cm wide. At the end of each strip, put a spoon of potato, grated cheese and a little finely chopped chive and flat parsley. Season with table salt and freshly ground pepper. Fold into a triangle, making sure that your samosas remain sealed.
4. Preheat the oven to 180°C.
5. Bake the samosas for about 15 minutes.
6. When golden brown, remove from the oven and serve hot alongside a green salad.

? **Tips and Ideas:** Add some colour to the samosas by including vegetables of your choice.