

It's pretty simple if you just know where to start. Defrost your pastry, get some cornflour and your filling, and we're ready to get started!

Step 1:

Mix a little flour and water together to create a paste.



Step 2:

Lay a strip of samoosa pastry down on a flat surface and place a teaspoon of prepared filling onto the left-hand side of a pastry strip (you can find samoosa pastry in the frozen food section at selected Pick n Pay stores).



Step 3:

Using the flour paste as glue, fold the bottom left corner up to the top to create a triangle. Continue folding up in opposite directions until all the pastry is folded. Seal and set aside.



Deep-fry in hot oil until golden and drain on kitchen paper. You can also use this method with phyllo pastry and bake golden parcels, like the crowd-favourite spinach and feta or spanakopita bites.