

Less than 45 minutes

Makes 20

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Fatima's dhaltjies

Ingredients:

- 2 cups (500ml) chickpea flour
- 1 cup (250ml) self-raising flour
- 1 Tbsp (15ml) baking powder
- 1 Tbsp (15ml) ground cumin
- 1 Tbsp (15ml) chilli powder
- 1 tsp (5ml) salt
- 1½ cup (375ml) water
- 1 bunch (200g) spinach, shredded
- 1 onion, chopped
- Handful fresh coriander
- Salt and milled pepper
- Oil, for deep-frying

Method:

1. Combine chickpea flour, self-raising flour, baking powder, ground cumin, chilli powder and salt in a bowl.
2. Add water to make a thick paste.
3. Stir through shredded spinach, onion and fresh coriander.
4. Season.
5. Drop spoonfuls of batter into hot oil and deep-fry for 3-5 minutes until golden.
6. Drain on kitchen paper and serve hot.

Faldielah's mince samoosas

Ingredients:

- 3 onions, chopped
- Oil, for deep-frying
- 1 packet (500g) beef mince

- ½ tsp (3ml) turmeric
- 1 tsp (5ml) ground cumin
- 1 tsp (5ml) ground coriander
- 1 tsp (5ml) leaf masala
- 1 tsp (5ml) crushed chilli
- 1 tsp (5ml) mother-in-law masala
- 1 tsp (5ml) garlic, grated
- Pinch salt
- 2 green chillies, deseeded and chopped
- 1 punnet (20g) fresh coriander
- 20 samoosa pastry sheets

Method:

1. Pat onions dry with kitchen paper to remove excess moisture.
2. Dry-fry beef mince, turmeric, ground cumin, ground coriander, leaf masala, crushed chillies, mother-in-law masala and fresh garlic in a hot pan for 10-15 minutes or until cooked. Season.
3. Stir through green chillies and coriander. Cool.
4. Fold mince filling into samoosa pastry.
5. Deep-fry until golden, drain and serve warm.

\*Cook's note: not sure how to fold samosas? See how handy step-by-step here.

Naeela's amazing samoosa dip

*Makes 1.5L*

Combine 1 bottle (750ml) tomato sauce, 1 can (450g) apricot jam, 1 cup (250ml) white spirit vinegar and 3 Tbsp (45ml) chilli flakes in a bowl. Heat 3 Tbsp (45ml) canola oil in a pan and fry 1 ½ Tbsp (22ml) mustard seeds, 12 fresh or dried curry leaves and 2 tsp (10ml) sesame seeds for 2-3 minutes. Add spices and oil to sauce mixture and season. Store in the fridge and use as needed.

\*Cook's note: Halve the ingredients if you find this makes too much dip but we're confident you'll want to put it on almost everything!