

Chicken vindaloo Samosas with yoghurt dip

Total time **20 mins**

INGREDIENTS

10 portion(s)

Filling:

1.5 kg	chicken breast
4 tbsp	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
800 g	passata
200 ml	chicken stock
1 tsp	coriander seeds
1 tsp	cumin seeds
1 tsp	black mustard seeds
1 tsp	turmeric powder
1 tsp	cinnamon powder
1 tsp	cardamom powder
3	pinches of chilli powder
4 tbsp	red wine vinegar
300 g	white onion
50 g	sugar
100 g	cooking oil

Yoghurt dip:

600 ml	Greek yogurt
4 tbsp	<u>Kikkoman Naturally Brewed Less Salt Soy Sauce</u>
1	piece of ginger
10 g	garlic
200 ml	broth from cooking the chicken

Dough:

500 g	ready-made filo dough
200 g	clarified butter
6 litre	cooking oil for frying

PREPARATION

Step 1

Filling: Thinly slice onions and fry in cooking oil until translucent. Add coriander, cumin and mustard seeds and roast for 15 seconds, then add ground spices and sugar. Deglaze with chicken broth, passata, Kikkoman Less Salt Soy Sauce and red wine vinegar and bring to a boil. Add the chicken and cook for 15 minutes, and let cool. Remove the meat from the broth and chop finely. If meat is too dry, pour in some of the liquid.

Yoghurt dip: Finely chop garlic and ginger, mix with yoghurt, cooking stock and Kikkoman Less Salt Soy Sauce.

Samosas: Unfold one layer of filo pastry, brush all over with melted clarified butter and cover with a second layer. Cut the dough along the narrow side into strips 3 fingers wide. At the beginning of each strip, add a portion of filling and roll it up alternately so that a triangle is formed. Fry samosas until golden brown.

To serve: Serve samosas with the yoghurt dip in a separate bowl.