S A M O S A

Ingredients
For the samosa dough:
5 cups of flour
Teaspoon salt
400 ml water (2 cups)
tablespoon vegetable oil
For the samosa filling:
150 g kashkaval
150 grams white cheese
pinch of salt
habat al Baraka

Directions
To prepare the dough: In a bowl we put flour, salt and mix them a little, then add warm water to them and knead the ingredients well until we get the dough, then add the vegetable oil to the dough (to soften) and knead again until we get a soft texture, then we cut the dough into equal pieces and then We roll them into balls, and then put them in a tray and close them with nylon paper and put them in the oven for half an hour until they ferment, and then we spread the dough pieces (with rolling pin; between each layer we add starch and vegetable oil) and put them on top of each other and then close them with nylon paper and leave them for about an hour,Then we roll out the first half of the dough and then we roll out the second part, then we fry each section of the dough in a frying pan (the frying pan must be thick) on the fire with constant stirring until we get a soft and smooth dough (you should not leave them until they take color or bake with you; Until the liquids that are in them dry out), and then we cut the ends and get rid of them, and then we cut the dough in a longitudinal or triangular shape as desired (for freezing, wrap the dough well and put it in the refrigerator until use). To prepare the filling: In a bowl, put the kashkaval, white cheese, salt, nigella (and in you add parsley), then mix the ingredients well. Application stage: We stuff the dough in the previous filling or any filling as desired, then we fry the samosas pieces in oil at a temperature of 180-190 for 2-3 minutes, and then the samosas are ready.

C H E F O M A R

Bon Apetit!