

10

strawberry samosas

Makes about 35

INGREDIENTS

100g blue vein cheese
250g grated mozzarella
100g cashew nuts, finely chopped
small bunch chives, finely chopped
100g diced bacon pieces
1 punnet strawberries, finely sliced
1 tbsp thickened cream
pepper

15-20 large sheets spring roll pastry, cut in half
1 egg, beaten
peanut oil for deep frying

DIRECTIONS

Combine ingredients in a bowl.

Brush pastry with the egg and heat some peanut oil.

Spoon mixture onto coated pastry and fold into triangles and brush outside with egg.

Deep fry in batches of four until golden brown.

Drain on absorbent paper and serve immediately.

Can be prepared in advance and frozen prior to deepfrying to enjoy later.