

Tortilla Samose



Equipment

- Knife (only for adults to use)
- A pastry brush
- Baking tray
- Baking paper

Ingredients

- One packet of tortilla wraps (large)
- Filling- can use a regular potato samosa filling, or switch the potato to sweet potato for an even healthier version, or use leftover curry
- One egg, whisked

Method

- Cut the wraps in half.
- Make a triangle shape with the wrap and use the egg wash to stick together.
- Fill the wrap with your filling (be careful to not over fill).
- Use the egg wash to seal.
- Complete this with all of the wraps and place the samose on a baking tray, use egg wash on the top of the samose and place in the fridge for 15 mins.
- Pop into a preheated oven (180 degrees) until starting to get brown, about 10 to 12 mins.

