



SPICY CHICKEN SAMOSAS



Pairs well with McWilliams Hanwood Estate® Riesling

Makes 18

- 1lb ground chicken meat
 - 1 tablespoon chopped parsley
 - 1 small green chile, deseeded and minced
 - 1/2 tspn Mountain pepperleaf powder
 - 1 tablespoon olive oil
- 1 medium onion, peeled and chopped
 - 1 tablespoon curry powder
 - 18 wonton wrappers
 - 1 small egg, beaten
 - oil for deep frying

To make:

Mix the chicken, parsley, chile and pepper leaf powder together and sit to one side.

Heat the olive oil in a pan and cook the onion for 1 minute - add the chicken meat mixture and curry powder to cook until just done. Then tip the lightly cooked meat into a strainer to let juices escape - cool the mixture before adding to the wontons.

Lay the wonton skins out on a lightly floured bench and put 1 level teaspoon of the chicken mixture into the center of each wonton. Brush the edges with the eggs and fold to form triangles. Pinch the edges together to seal and assemble on a lightly floured tray. Cover with cling wrap and refrigerate before use.

Bring the oil for deep frying and cook the samosas until floating. Remove with a slotted spoon and drain on kitchen paper. Allow to cool for 3-5 minutes before serving.

Recipe courtesy of Peter Howard