

Dough:



2 cups flour

1 tsp baking pwd

2 tblsp ghee

1 tsp salt

1 tsp dried parsley

Chicken Rosois

Friday, 03 August 2012 13:07

1 cup luke warm water and milk (mixed)

Method:

Crumb together the flour, baking powder, ghee, salt and parsley. Make a soft dough with water and milk. Add more liquid if needed.

Filling:

500g chicken fillet

4 tblsp butter

1/2 onion chopped

1 tsp lemon herb

1 tsp lemon pepper

Black pepper to taste

Salt to taste

1 tblsp mazienna diluted in 3/4 cup milk

1/2 cup chopped dhania

1/2 cup chopped spring onion

Method:

Braise onion in butter till pink. Add chicken and spices. When cooked, add mazienna to thicken. When cool, add dhania and spring onion.

Divide dough in half. Roll out on a floured surface. Using a cutter of your choice, cut out shapes. Place filling in the centre, fold over and seal with samoosa paste. Deep fry until golden brown.