Vegetable Samosas, Strawberries and Cream Cheesecake

Vegetable Samosas

Ingredients

- 500gm Jersey or other salad potatoes (halved or quartered)
- 350gm sweet potatoes, peeled and cut into large chunks
- 75 ml light olive oil (5 tbsp.)
- 1 large mild onion (250 g), finely chopped
- 1 teaspoon cumin seeds
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ level teaspoon turmeric
- pinch cayenne pepper
- 2 garlic cloves, finely chopped
- 1 or 2 green chillies, deseeded and finely chopped
- 1 small (10 gm) piece fresh ginger (peeled and grated)
- 150 gm fresh or frozen peas
- 2 heaped tablespoons fresh coriander, roughly chopped
- 2 tablespoons lemon juice
- 2 medium eggs, lightly beaten
- 50 gm butter
- Packet of filo pastry
- Seasoning

Method

1. Boil the halved or quartered jersey potatoes for 5 mins, add the sweet potatoes and continue boiling for 10 mins, until just tender. Drain and allow to cool.
2. Heat 2 tablespoons of the oil in a large frying pan and fry the onion for a few minutes until softened. Add the cumin seeds and stir for 1 min. Then add the ground cumin, coriander, turmeric and cayenne, stir. Cook for a few seconds, then stir in the garlic, chilli and ginger. Add the peas and 3 tablespoons of water and simmer for 5 mins. (If using frozen peas, cook the peas in a small pan of boiling water separately and add without the water)
3. Cut the potatoes into small cubes, then add to the large frying pan. Heat through for a couple of mins, then crush them roughly with a fork. Stir in the coriander, 1 teaspoon of salt and lemon juice, and check the seasoning. Take the pan of the heat for a few mins, mix in all but 1 tablespoon of the eggs, then leave to cool.
4. Preheat the oven to 190° C. Melt the butter in a small pan and mix in the remaining oil, then brush two baking trays with this mixture.
5. Remove the filo pastry from the packet, keep it covered with a damp cloth. Take one sheet of pastry out and lay on a lightly floured surface. Cut each sheet into a rectangle roughly 30 x 12 centimetres. Brush round the edge of the rectangle with the oil and butter. Put a good table spoonful of the samosa mixture into the bottom left hand corner of the rectangle, fold the bottom right side corner over the mixture. Keep folding the pastry upwards left and right until the top is reached. Make sure that the top edge is sealed down with the butter. Brush the whole samosa with more oil and butter. Put on the baking tray. Bake for 20 minutes until golden brown.
6. This samosa mixture can be made into a 23cm pie by layering sheets of filo pastry, each layer having been brushed with melted butter and oil, at different angles across the base of the loose-bottomed flan tin. Spoon the filling in tightly. Layer up the rest of the buttered filo sheets on top, fold over the edges to seal and brush with the rest of the butter and a bit of seved beaten egg. Sprinkle over a few sesame seeds, cut a couple of slits in the top of the pie and bake for about 35 to 40 minutes.
Strawberries and Cream Cheesecake

Ingredients

- 200 gm ginger nuts
- 80 gm butter
- 4 gelatine leaves
- 400 gm low fat cream cheese
- 200 gm golden caster sugar
- A teaspoon of vanilla extract
- 2 x 227 gm tubs of clotted cream
- 200 gm strawberry jam
- 2 tbsp. lemon juice
- 400 gm strawberries (kept whole or halved)
- 20 gm diameter spring form cake tin or loose bottomed rings

Method

1. Break up the ginger nuts into crumbs. Melt the butter in a small sauce pan, tip in the crumbs and mix together completely. Press the biscuit mix into the base of the cake tin. If using small rings it is best to line the ring with cling film.
2. Cut the gelatine leaves into small pieces and soak in a small bowl of cold water for 5 minutes. Drain off the water, squeezing the leaves if need be, add 2 table spoons of water to the leaves submerging them and stand this bowl in a second bowl of boiling water. Stir for a few minutes until the gelatine dissolves.
3. Put the cream cheese and sugar into a pan and gently heat, stirring all the time until the mixture liquefies and the sugar has dissolved. Give the mixture a quick whisk to get rid of any lumps. Beat the gelatine into the cream cheese mixture, add the vanilla extract then transfer the mixture to a large bowl. Leave to cool for a few minutes until lukewarm.
4. Add the clotted cream to the cheese mix and whisk together until smooth. Pour the mixture over the biscuit crust. Cover with clingfilm and chill for several hours until set.
5. To prepare the strawberry sauce, gently heat the strawberry jam in a pan until it liquefies, pass it through a sieve into a bowl. Stir in the lemon juice and leave to cool. Cover and set aside until ready to use.
6. Take the cheesecake from the fridge about 15 minutes before needing it. Remove from the tin. Stir the strawberries into the jam and serve the cheesecake with the strawberries and sauce spooned over.