

Somali Sambusa

Makes 8 – 10

Samosa or Sambusa? Samosa is native to south Asia and the Middle East, while Sambusa is related to Somalia and Ethiopia. Sambusa is stuffed with meat and potatoes, where Samosa will be more vegetarian. In appearance, they are both placed in a pastry and folded into a triangular shape.

Amount	Size	Description
1 ½	Lb.	Ground Beef – 85% Lean
1	Small	Sweet Onion – Finely Diced
1	Clove	Garlic – Minced
2	Large	Potatoes – Small Diced
1	Cup	Beef Stock
2	Large	Carrots - Shaved
3	Tbl.	Old Norse World Cuisine Ethiopian Berbere
14	Oz	Puff Pastry
-	-	Canola Oil
12	Oz	Mango Chutney

1. Bring a pot of water to a boil.
2. Add a few pinches of salt and the potatoes. Boil the potatoes until they are just about done.
3. Drain the water and set the potatoes aside.
4. Preheat a skillet to medium high.
5. Add a little canola oil. Once heated, add the onion, and sweat for 2 minutes.
6. Add the ground beef. Stir until cooked through.
7. Drain any fat, then add the Ethiopian Berbere and the beef stock and stir well.
8. When mixed well, add the carrots and potatoes. Stir for a few minutes until the carrots soften a little bit and the stock has reduced.
9. Remove the meat mixture from the heat.
10. Place a sheet of puff pastry on a smooth surface dusted with flour. Roll the pastry out until it is to the desired thickness. While a thinner puff pastry is hard to work with, it does yield a lighter pastry that does not hide the meat mixture.
11. Cut the puff pastry into squares. The squares will be folded into triangles, so adjust the size of the squares to the size of Sambusa desired.
12. Place a spoonful of meat mixture near one corner. Fold the pastry over the meat forming a triangle.
13. Using a fork, press the talons onto the edges of the pastry to close all the open edges.
14. Line a cookie sheet with parchment paper and place the Sambusa spaced evenly on the sheet.
15. Place into an oven preheated to 425 degrees. Bake the Sambusa for 15 to 20 minutes, until the pastry is brown and golden.
16. Allow to cool for 10 – 12 minutes. Dip in chutney and enjoy.

