



BALLATORE



Spicy Chicken Samosas

Prepare and pour! Sizzling Spicy Chicken Samosas are an even more sensational dish when paired with the great taste of Ballatore Gran Spumante.

Ingredients:

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|-------------------------------------------------|----------------------------|
| 1 lb ground chicken meat | 18 wonton wrappers |
| 1 Tbs chopped parsley | 1 small egg, beaten |
| 1 small green chile, deseeded and minced | Oil for deep frying |
| ½ tsp Mountain pepper leaf powder | |
| 1 Tbs olive oil | |
| 1 medium onion, peeled and chopped | |
| 1 Tbs curry powder | |

Directions:

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 the wontons.

Lay the wonton skins out on a lightly floured bench and put 1 tsp 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.

Prepares 18 samosas.

Suggested wine pairing: Ballatore Gran Spumante

