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His Royal Highness The Prince Charles,  
Duke of Rothesay

## Mey Selections Samosas

*A great way to use up leftovers!*

### Ingredients:

- Leftovers from lamb skewers or the beef stir fry (see other recipes on our page!)
- 200g ready to use fresh puff pastry
- 2 dried apricots, chopped finely
- A good dash of soy sauce
- Free range beaten egg for glazing

### Method:

1. Pre heat oven 220 C (Gas No7).
2. Place meat in a bowl along with additional flavourings.
3. Roll out pastry cut into squares. Brush over with beaten egg.
4. Place filling in one triangular half of each square. Fold over the diagonal to cover meat and press gently, using a knife to flute the edges. Brush with beaten egg.
5. Make cuts with knife along on tops to allow steam to escape.
6. Place on a lightly greased baking tray and bake for 10-15 minutes.
7. The internal temperature should be over 82 degrees to ensure any cooked meat is fully reheated.

*Recipe from Wendy Barrie. [www.wendybarrie.co.uk](http://www.wendybarrie.co.uk)*

