

Beetroot, sweet potato and pea samosa rolls

Ingredients

For the spring rolls:

- 1 red onion, finely diced
- 1 garlic clove, crushed
- 1 small thumb of ginger, peeled and grated
- 1 tsp garam masala
- 1 beetroot, peeled and diced
- 1 medium sweet potato, peeled and diced
- 1 medium white potato, peeled and diced
- 3 tbsps. Peas
- Salt to season
- Rectangular sheets filo pastry
- 1 tsp nigella seeds
- Melted butter for brushing



Method

1. Preheat the oven to 220C/ fan 200C
2. Roast the beetroot and sweet potato in the middle of the oven for 15-20 minutes depending on the size of the chunks.
3. Put the white potato in a saucepan of cold water and bring to the boil. Drain once tender.
4. Fry the onions on a medium heat until softened and started to colour, then add the garam masala, garlic and ginger. Fry for around one minute. Leave to cool along with the sweet potato and beetroot then lightly mash together.
5. Brush half a sheet of filo with a little butter and fold the length in half. Brush with the butter, place a spoonful of the filling at the edge closest to you, shape into a log. Leave a 1.5-2 cm gap at the edge closest to you and at the sides. Roll away from you, folding the edges inwards to enclose the filling. Keep the remaining pastry covered to prevent drying out.
6. Brush with the butter, sprinkle with the seeds and repeat with the remaining filling and pastry.
7. Bake on a baking sheet, seam-side down, for 15-18 mins until golden and crisp.