

# Making Samosa

Eating together

Samosa - Vegetables process

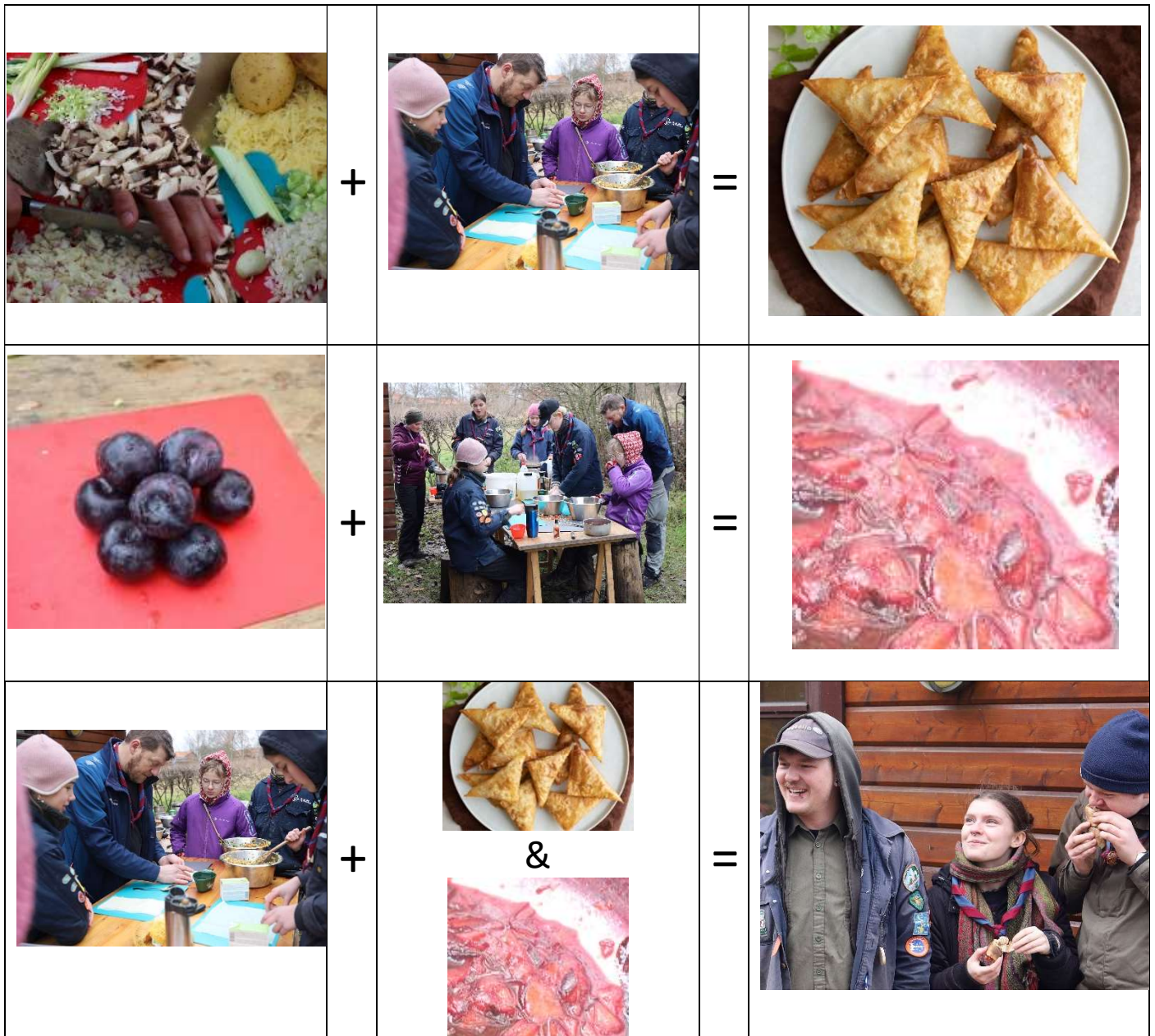
Samosa Cook

Samosa - Folding

Plumb chutney



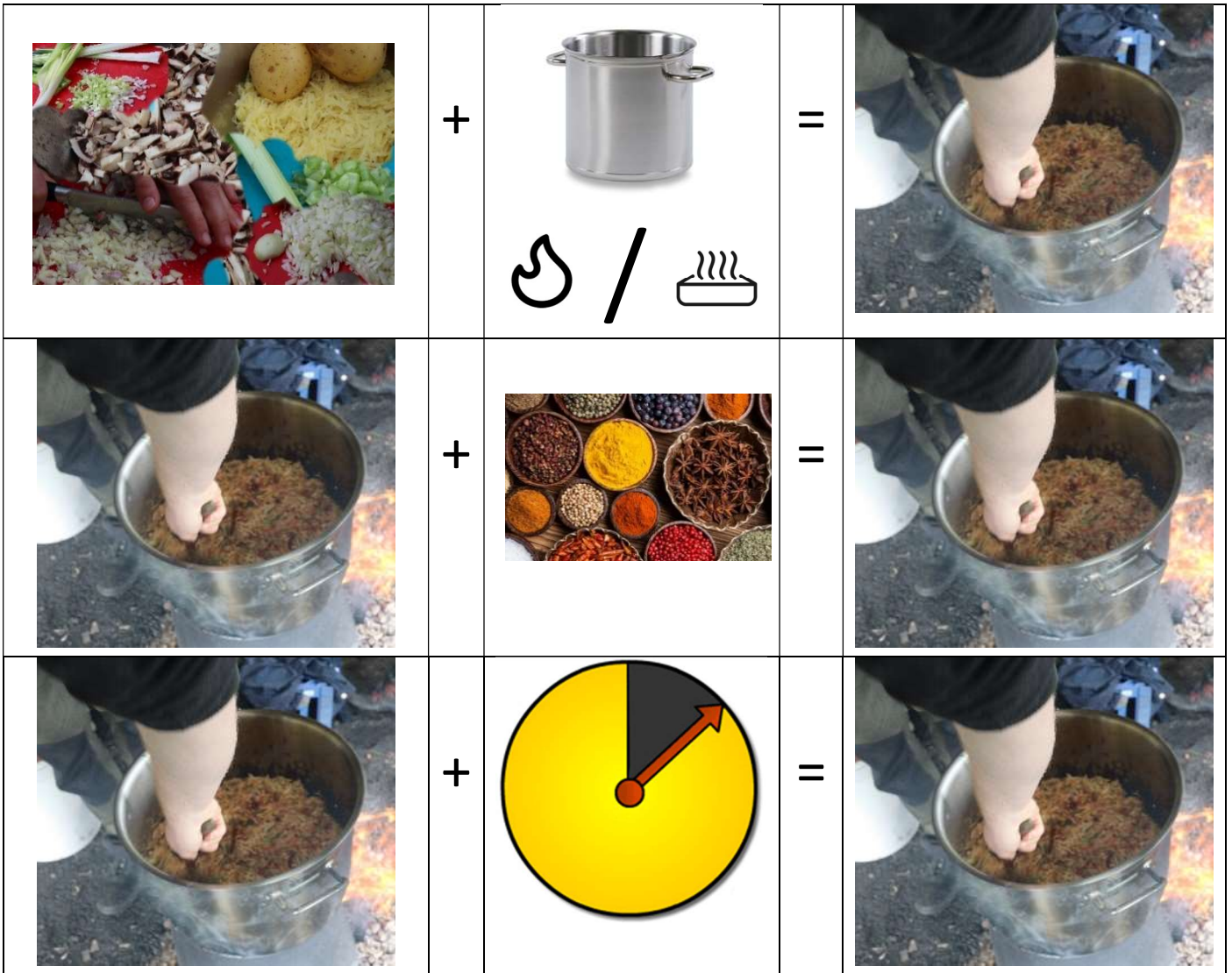
Cooking and eating together



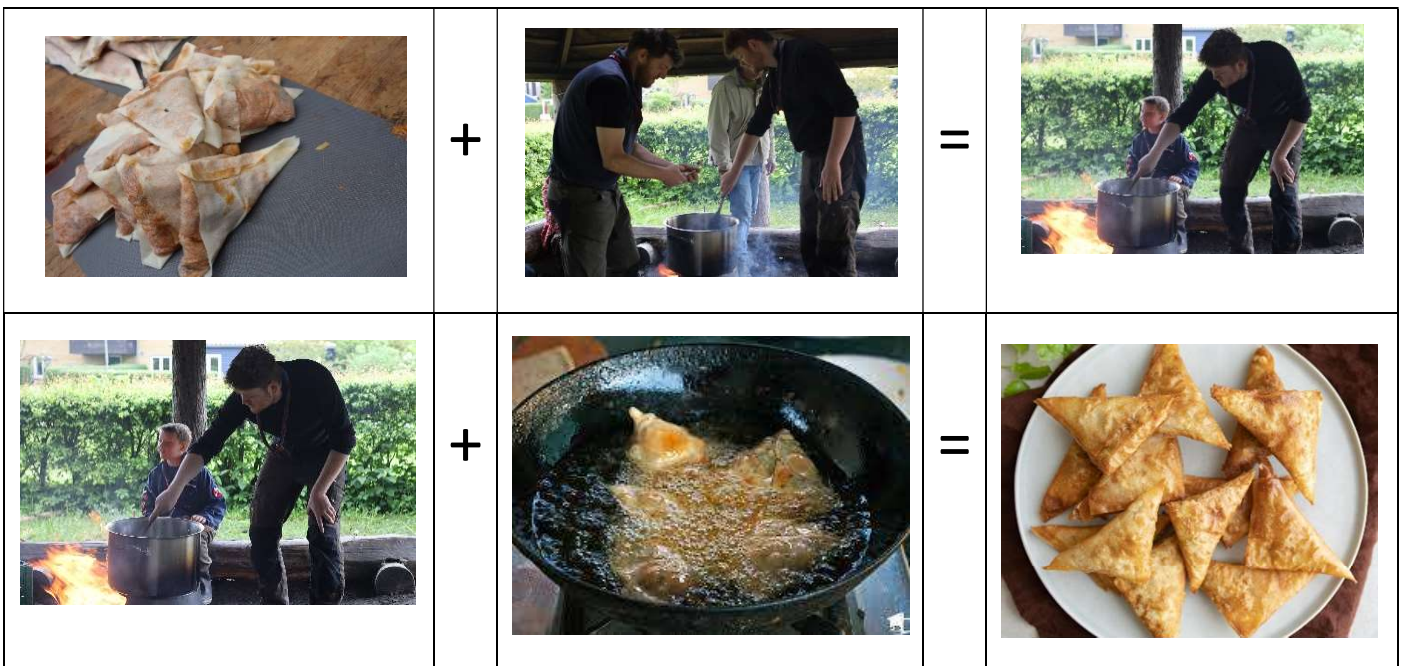
Samosa - Vegetables cutting and cleaning

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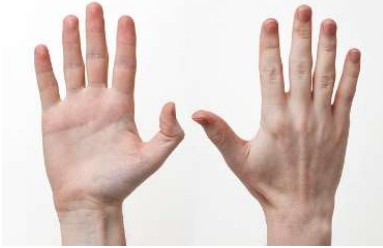


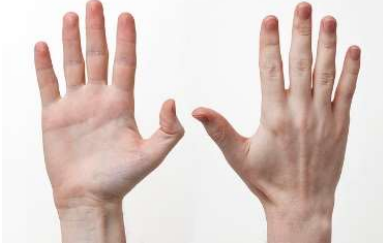


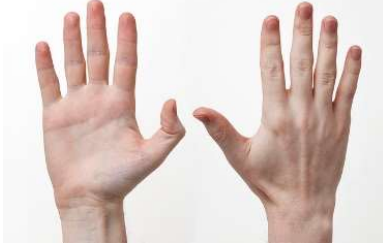







### Samosa - Vegetables cooking



### Samosa cooking



# Samosa - folding

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# Plumb chutney



## Recipe / Opskrift

Ingredients	Råvare	Gram ved 60 couv. In Gram for 60 pers
TYJ SPRING ROLL PASTRY 30PCS. 10"	TYJ SPRING ROLL PASTRY 30PCS. 10"	1100
Onion	Løg	1500
Chickpeas	Kikærter	1500
Potato	Kartoffel	1500
Carrot	Gulerod	1000
Mushroom	Champignon	1200
Leek	Porre	500
Celery leaves	Bladselleri	500
Broad-leaved parsley	Bredbladet persille	500
Garlic	Hvidløg	150
Plumb	Blomme	1500
Apple cider vinegar	Æblecider eddike	100
Cabe sugger	Rørsukker	300
Rapeseed oil	Rapsolie	500
Tomato puree	Tomatpuré	600
Salt	Salt	70
Pebber	Peber	20
Cardamom	Kardemomme	20
All spice	Allehånde	20
Nutmeg	Muskatblomme	20
Cayenne pepper	Cayenne peber	10

