

Egyptian Sambusaks (Gluten & Dairy Free)

Yr3

Ingredients for approx.20 mini pastries

Dough:-

275g Orgran Gluten Free Pizza
& Pastry Multimix

$\frac{1}{2}$ tsp Xanthan Gum

$\frac{1}{2}$ tsp salt

105g margarine / Pure Sunflower

200 ml cold water



Filling:-

120g of chickpeas (tinned or dried with a cooked weight of 120g)

1 medium onion, finely chopped / 1 tbsp olive oil (to fry onions)

1 tsp cumin



$\frac{1}{4}$ tsp ginger



$\frac{1}{4}$ tsp cinnamon



$\frac{1}{2}$ tsp black pepper



Please note - for a healthier option onions can be steamed in the microwave with a little water until soft.

Method

Warm oven to 160 deg c/Gas Mark 3. Line or grease a baking tin.

Make the dough:-

1. Put Gluten Free mix, xanthan gum, salt and butter/margarine into a bowl and rub in to resemble fine breadcrumbs.
2. Add the water a little at a time, mixing initially with a metal spoon or bread knife and then your hands until a ball of dough has been formed. Put bowl to one side.

Now make the filling:-

1. Drain, rinse & blend chickpeas to form a chunky paste
2. Chop and cook onion in olive oil until translucent.
3. Add dry spices to the onions and then add this to the chickpeas and mix well.

Now compile your Sambusaks:-

1. Cut the dough into $\frac{1}{2}$ and roll out 1st piece on floured board with rolling pin.
2. Use 7cm cutter to cut out approximately 12 circles. Once cut roll rolling pin over the circles again to slightly flatten them further.
3. Put approximately $\frac{1}{2}$ tsp. of filling in the centre of each circle, fold the edges over to make a semicircle, gently pushing down on the edges to seal your Sambusak.
4. Repeat with the 2nd piece of dough.
5. Place all your Sambusaks on the baking tray, glaze (& sprinkle with sesame seeds) if you wish and bake for **15 minutes** until golden brown.

Please note - Sambusaks can be compiled and frozen, removing from the freezer and cooking alongside frozen sausage rolls as a meat-free alternative.