



Posted on 6 October 2014
by The Bakealogue

Sambousek



Ingredients

Flour: 4 cups

Salt: 1/2 tsp

Sugar: 1 tsp

Yeast: 2 tsp

Olive Oil: 1/2 cup

Water: approximately 1 1/4 cup

Ingredients for chicken filling:

Chicken mince: 250 grams

Onion (chopped): 1/2

Garlic clove: 1

Tomato puree: 1 tbsp

Salt: 1/2 tsp

Black Pepper: 1/4 tsp

Paprika or red chilli powder: 1/2 tsp

Preparation

- 1 In a bowl, mix together the All Purpose flour, sugar, salt until it forms bread crumbs like texture.
- 2 Add the yeast followed by olive oil and mix with the help of a spoon.
- 3 Gradually add the water a little at a time until it starts to form a dough. You may or may not need the exact amount mentioned.
- 4 Cover the bowl with cloth and keep it in a warm place for approximately an hour or until the dough has risen.
- 5 Once the dough has risen, roll it out making sure it's not too thick. This dough is more on the thinner side when rolled out.
- 6 Using a cookie cutter, cut out round shapes.
- 7 Place a filling of your choice in the centre of the circle and fold across making sure the ends stick together really well.
- 8 Place the savouries back in a warm place for approximately 20 minutes.
- 9 Brush each Sambousek with egg wash and bake in your pre-heated oven for approximately 20 minutes or until it turns light golden in colour.
- 10 **Method for Chicken filling:**
- 11 In a pan, heat oil and fry the chopped onions until they turn light golden brown in colour.

- 12 Add the chopped garlic and sautee.
- 13 Add the chicken, tomato puree, salt, black pepper, red chilli powder, and mix well.
- 14 Method for Cheese filling:
- 15 Mix cream cheese with some chopped parsley and butter. You can season it further depending on your taste.

Cooks Note

The Bakealogue is all about sharing baking experiences .. whether it's recipes, books, tutorials, gadgets or reviews ... it's all about baking!
www.thebakealogue.wordpress.com [6]
