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by  
The Bakealogue

# Sambousek [1]

## Sambousek

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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](http://www.thebakealogue.wordpress.com) [6]

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#### Links

[1] <https://www.expatswoman.com/ewfood/recipes/sambousek>

[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6730?destination=printpdf/6730&token=e0741fd1ce334a7697460207c657ee43>

[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6730?destination=printpdf/6730&token=e0741fd1ce334a7697460207c657ee43>

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