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*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 <strong>Method for Cheese filling:</strong>
- 15 Mix cream cheese with some chopped parsley and butter. You can season it further depending on your taste.

### **Cooks Note**

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