

POTATO MASALA PITA



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Serving: 4

Cooking Time: Not Specified

Prep Time: 30 min

INGREDIENTS

- 2 UTD potatoes (large / medium)
- 10ml Canola oil
- ½ Onion, chopped
- 2 Cloves garlic, crushed
- 5ml Mustard seeds
- 10ml Fresh coriander
- Salt and pepper to taste
- 1 pack Phyllo pastry, thawed
- 125g Melted butter

INSTRUCTIONS

1. Peel potatoes and cut into very small cubes. In a large saucepan over medium heat, sweat onion in canola oil until translucent.
2. Stir in garlic, mustard seeds and coriander. Simmer for 1 minute.
3. Add potatoes, cover and simmer for 15 minutes, stirring occasionally, until soft. Season well.
4. Roll a Phyllo pastry sheet out on a clean surface and brush the sheet generously with melted butter.
5. Place another sheet over this and brush again with butter.
6. Place a handful (125g) of the potato mixture and sprinkle it down the middle of the Phyllo. (Don't put the potatoes right on the edges; leave about 1 cm on each side empty)
7. Fold the Phyllo sheet in half and roll it into a snake like shape.
8. Place the stuffed and rolled Phyllo sheet onto a greased baking pan.
9. Repeat the process, sprinkling the potato mixture on the remaining Phyllo sheets and then roll them as with the first one
10. Brush the tops of all the Phyllo rolls with melted butter and bake in a pre-heated oven at 180°C for 15 minutes or until the Phyllo pastry is golden brown.