

Minced Lamb Samosa Filling

This minced lamb filling can be used not only for samosas but also as a stuffing for breads.

You can substitute minced beef for the lamb if you wish although Indian restaurants will always use lamb.

A full batch would make 12 samosas which is fine if you are making party snacks.

The [samosa recipe](#) suggests making 6 samosa which is a good number for a starter for 3 people. That means you will only need half a batch of this filling. Freeze the other half to make samosas another day (very convenient) or use it to stuff keema nan (highly delicious).

ingredients

100g frozen peas
250g lean minced lamb
2 × 15ml spoons groundnut oil
100g finely chopped onion
1 × 2.5ml spoon ginger/garlic paste
1 × 5ml spoon ground cumin
1 × 2.5ml spoon ground coriander
1 × 2.5ml spoon turmeric
½ a 2.5ml spoon *hot* chilli powder
1 × 5ml spoon concentrated tomato purée
1 × 5ml spoon lemon juice
3 pinches garam masala
salt – use plenty
1 × 15ml spoon finely chopped fresh coriander leaves and thin stalks

method

1. Boil the frozen peas until just cooked. Drain and set aside.
2. Take a large non-stick frying pan and heat to medium/high. Add the minced lamb and, using a wooden spoon, break up all the lumps. Keep frying, stirring and breaking up any lumps of lamb until you have short individual strands of minced lamb. Boil off any liquid dropped by the lamb and fry the lamb until it is brown all over.
3. Turn off the heat and tilt the frying pan. Move all the lamb up to the highest part of the frying pan with a slotted spoon. Allow any lamb fat to drain off into the lowest part of the pan. When all the fat has come out remove the lamb from the frying pan with the slotted spoon. Set the minced lamb aside in a bowl and discard the lamb fat.

4. Heat the oil in a 20cm heavy bottomed pan over a medium/high heat.
5. Put the chopped onion into the pan. Stir fry for 2 minutes then reduce the heat to medium and cook for another 2 minutes. Add the ginger/garlic paste and stir fry for 30 seconds or so. Add the ground cumin, ground coriander, turmeric and chilli powder and stir fry for another 30 seconds.
6. Add the reserved lamb, concentrated tomato purée, lemon juice, garam masala and salt. Turn the heat down to low and cook, stirring from time to time, for 10 minutes. Add the reserved peas and chopped coriander, stir to mix and transfer everything into a large bowl to cool.
7. Once the mixture has cooled to room temperature you can either use it straight away as a samosa filling or as a stuffing for bread or you can refrigerate it or freeze it until needed.



Please respect the work that has gone into creating and writing The Curry House. The content on curryhouse.co.uk is for private use only. Do not post this recipe to public forums or publish it on another website, in print or through broadcast media.

© David W Smith
2004 -2012
all rights reserved
Lamb Samosa Filling
[Index](#)