Snacks / Uzbekistan

Samsa



Flaky triangles of chopped lamb and onion, baked to a crisp shell.

Time 125 min **Servings** 6

What you'll need.

- ☐ 500 g Plain flour
- ☐ 250 ml Warm water
- ☐ 150 g Lamb tail fat — melted
- ☐ 500 g Lamb — chopped by hand
- ☐ 500 g Onions — finely diced
- ☐ 2 tsp Cumin seeds
- ☐ 1 piece Egg for glazing
- ☐ Sesame seeds — to taste
- ☐ Salt and pepper — to taste

Let's make it.

01 Knead a dough from the flour, warm water and salt for ten minutes and rest it under film for half an hour.

02 Roll the dough into a thin sheet, brush it with the melted fat, roll it into a tight log and chill it for half an hour.

03 Mix the chopped meat with the onion, cumin and pepper. Salt it immediately before shaping, not before that.

04 Cut the log into two-centimetre discs, set each cut side up and roll it into a round: the layers stay visible.

05 Add the filling and seal into a triangle, pressing the seams firmly. Set them seam down, glaze with egg and scatter with sesame.

06 Bake at 220 °C for ten minutes, then drop to 190 °C for twenty-five more, to a deep gold.

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