



Chicken, Fig & Goat Cheese Samosa



a new world of
FROZEN & SPECIALTY FOOD





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Ingredients (Serves 8)

White Toque

Description	Item code
4 tbs Goat Cheese Crumbled	57011
4 sheets Feuille de Brick Dough	64002

At your local supermarket

Description
1 Chicken Breast - Raw
1 Shallot
1 clove Garlic
1/4 tsp Turmeric
2 Black Figs
1 tbs Cilantro
2 cups Grapeseed Oil

Cooking directions

1. Dice into small pieces the Chicken Breast.
2. Slice thinly the Shallot.
3. Mince the Garlic.
5. Sauté shallot and garlic until translucent.
6. Add diced chicken breast and sauté until golden brown.
7. Add tumeric, salt and pepper. Reserve. Black Figs Slice into small pieces.
8. Chop fine the Cilantro.
9. Stir sautéed chicken with goat cheese, figs and fresh cilantro leaves.
10. Cut each sheet in half. Place chicken mixture at one corner and fold into samosas.
11. Fry in grapeseed oil until golden brown (about 1 minute).