

Meat fritters or meat sambos



Ingredients

- 200g flour
- 100g butter
- Salt, Water
- 1 teaspoon of curry
- Frying oil
- 20g oil
- 200g minced beef
- 100g chives and onions
- Chilli powder

Instruction

1. Prepare with flour, salt, butter and water in sufficient quantity, a broken dough. Roll it into a ball and let it rest while you prepare the stuffing.
2. Chop the chives, fry in 30 grams of oil. Add curry and raw minced meat. Mix well. Salt and spice and cook just to perfection.
3. Roll out the dough fairly thin on the floured board. Cut it into triangles of about 10 centimeters on each side.
4. Put a small spoonful of stuffing in the middle of each triangle. Fold down the 3 vertices to get another smaller triangle. Weld with water.
5. Heat the frying pan, cook the sambos in it until they are golden and crispy.
6. Serve hot.