



# Cornish Beetroot Samosas

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A super simple recipe for some tasty Cornish beetroot samosas! Packed full of our beetroot & Cornish Mead relish, feta cheese and potato.

1. Preheat oven to 180 degrees (fan)

2. Quarter potatoes and boil until cooked by still holding shape. Once cooled chop roughly into small pieces

3. Into the potatoes add the feta, jar of relish, coriander & seasoning

4. Lay filo out onto a lightly oiled surface, cut the sheets into 2 lengthways to create long strips.

5. Taking 1 long strip at a time, place a spoonful of mixture at the bottom of the strip and fold over the pastry to create a triangular pocket, ensuring with each turn you brush the pastry with butter to stick.

6. Once wrapped up, lightly brush all over with melted butter & place onto a baking tray lined with parchment.

7. Place into the preheated oven for 15 mins until golden.

## INGREDIENTS

TCL Beetroot Relish

2 Large Potatoes

1 pack of filo pastry

150g crumbled feta

1 small bunch of coriander,  
chopped

2 tbsp melted butter

Salt & Pepper

1 tbsp olive oil