



Samosa with Wild Appetite Wild As Medium Chilli Sauce

Ingredients

- 30ml Oil
- Few curry leaves, chopped (optional)
- 625ml Diced cooked potatoes
- 375ml Cooked peas, carrots and sweetcorn
- 1 Small onion, chopped
- 2,5ml Minced garlic
- 2,5ml Mince ginger
- 2,5ml Ground coriander powder
- 5ml Cumin
- 2,5ml Turmeric powder
- 5ml Chilli powder
- 2,5ml Garam Masala
- 12,5ml Lemon juice
- Salt to taste
- 25ml Fresh coriander chopped
- Samosa Pastry
- [Wild Appetite Wild As Medium Chilli Sauce](#)



Method

Heat the oil, add the curry leaves, then add all the vegetables except for the onion and cook stirring all the time. Add the onion, spices and salt and cook until the mixture becomes completely dry. Allow to cool and add fresh coriander. Wrap the pastry to form pockets. Add the filling. Deep fry the pastry to a golden brown colour. Serve with lemon wedges and [Wild Appetite Wild As Medium Chilli Sauce](#)

Spring rolls with Wild Appetite Sweet As Mild & Sweet Chilli Sauce

Ingredients

- 50g Bean thread noodles, soaked
- 30ml Oil
- 10ml Minced garlic
- 2 Red chillies, seeded and chopped
- 300g Chicken or Pork mince
- 15ml Fish sauce
- 5ml Sugar
- 2 Carrots, finely shredded
- 50g Bamboo shoots, chopped
- 100g bean sprouts
- 15ml Chopped coriander
- 30ml Flour
- Spring roll pastry
- Freshly ground black pepper
- Oil, for frying
- [Wild Appetite Sweet As Mild & Sweet Chilli Sauce](#)

Method

Drain the noodles and cut into short lengths of about 5cm.

Heat the oil in a wok, add the garlic and chillies and fry for 30 seconds. Add the mince, stirring until the meat is browned. Add the noodles and season with fish sauce, sugar and pepper. Tip into a bowl.

Mix in the carrot, bamboo shoots, bean sprouts, spring onions and chopped coriander for the filling.

Put the flour in a small bowl and mix with a little water to make a paste. Place a spoonful of filling in the centre of a spring roll wrapper.

Turn the bottom edge to cover the filling, and then fold in the left and right sides. Roll the wrapper up, almost to the top edge. Brush the top edge with flour paste and seal. Repeat with the rest of the wrappers.

Heat the oil in a wok. Slide in the springs rolls, a few at a time and fry until crisp and golden brown. Remove and drain on roller towel. Serve hot with [Wild Appetite Wild Sweet As Mild & Sweet Chilli Sauce](#).