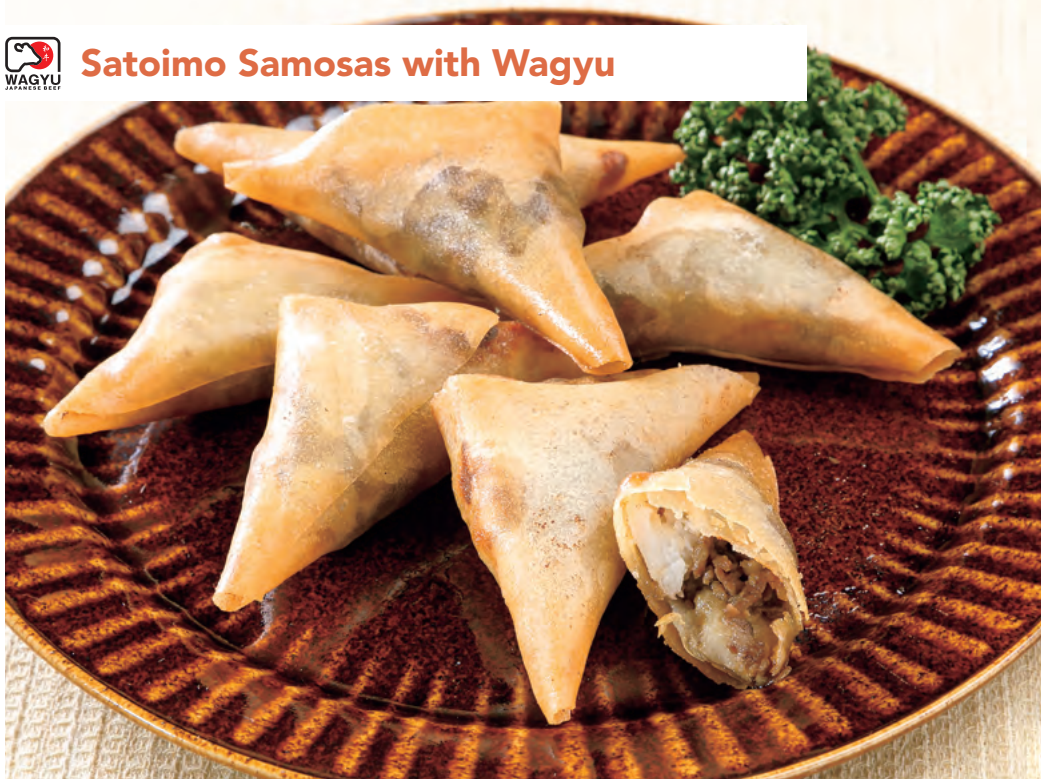




Satoimo Samosas with Wagyu



16



454 kcal
(per serving)



50 min



Crispy egg rolls filled with starchy satoimo for a contrast in textures, with the umami of Wagyu and maitake mushrooms.

Makes 2 servings

Wagyu flank	100 g
Satoimo (or potatoes)	2 (120 g)
Ginger	2 g
Garlic	1 small clove
Onion	15 g
Maitake mushrooms (or button mushrooms)	30 g
Egg roll wrappers	5
Salt	Pinch
Pepper	Pinch
Olive oil	1 teaspoon
Oil for frying	
Seasonings	
Sake	1/2 tablespoon
Mirin	1/2 tablespoon
Miso	1/2 tablespoon
Honey	1/2 tablespoon
Curry powder	1/4 teaspoon
Flour Paste	
Flour	1 teaspoon
Water	1 teaspoon

1. Wash satoimo and place in a pot of cold water. Bring to simmer over medium heat and cook for about 20 minutes. Peel satoimo, then place in a plastic bag and mash.
2. Heat olive oil in a frying pan and saute grated ginger and garlic over medium heat until fragrant. Add minced onion and maitake mushrooms shredded into bite-sized pieces. Saute lightly over medium to high heat, then add Wagyu flank (cut into 1 cm cubes). Saute until meat is browned and season with a pinch of salt and pepper. Mix seasonings (sake, mirin, miso, honey, curry powder) together and add to pan.
3. In a bowl, thoroughly combine satoimo and sauteed mushroom/meat mixture to make the samosa filling. Leave to cool.
4. Cut egg roll wrappers into thirds to make wide ribbons. Take about one heaped tablespoon of samosa filling and place on end of each length of egg roll wrapper, leaving ample border. Roll into triangles and seal ends with flour paste.
5. Deep fry samosas in 170°C oil for about 6 minutes.