

Sardine **Samosas** with turmeric and Batak berries



4 people

23 min preparation time

13 min cooking time

All ingredients

2 tins (115 g each) of [la belle-iloise Sardines with Batak berries and turmeric](#)
100 g carrot
100 g courgette
8 sheets of brick pastry
A few lettuce leaves

Steps

- 1- Open the cans and use the juice to cook the vegetables
- 2- Peel the carrot
- 3- Cut all the vegetables into fine julienne strips and cook them covered in the sardine juice for 3 minutes
- 4- Drain and mix the vegetables with the coarsely chopped sardines
- 5- Cut each sheet of pastry in half and fold them in half lengthwise
- 6- Place a tablespoon of the mixture near one edge and fold the sheet to form a triangle
- 7- Place the samosas on a baking tray and bake for 10 minutes at 200°C
- 8- Serve hot with salad leaves and dipping sauce