

# MURANO

RESTAURANT

## Samosa with vegetables, chicken and sweet chili sauce

(4 persons)

Ingredients	Boneless chicken drumsticks	500g
	Shortcrust pastry	150-200g
	Leek	100g
	Carrot	100g
	Zucchini	100g
	Sweet chili sauce	50ml
	Ginger	50g
	Garlic	2 cloves
	Soy sauce	20ml
	Sesame oil	10ml
	One lime	
	Salt, pepper	

**Preparation** Remove skin from the chicken drumsticks, cut it into thin strips and salt lightly. Add grated garlic, ginger and lime peel, then add soy sauce, sesame oil and lime juice. Leave the chicken to stand for 15 minutes in the marinade, then fry in a heated pan. Allow the chicken to cool after cooking.

Grate the carrot, zucchini and leek, mix with the fried chicken and season with salt and pepper. Cut the pastry into stripes to the desired width, coat with oil, then add prepared stuffing and roll. Fry the samosas over medium heat on a very little oil on both sides until they are golden yellow. After frying, leave them for a short time on a paper towel to remove excess fat.

**To serve** Serve samosas on lettuce with sweet chili sauce.

## Samosa sa povrćem, piletinom i slatko-ljutim sosom

(4 osobe)

Potrebni sastojci	Pileći batak bez kostiju	500g
	Kore za pitu	150-200g
	Praziluk	100g
	Šargarepa	100g
	Tikvica	100g
	Slatko-ljuti sos	50ml
	Đumbir	50g
	Bijeli luk	2 čena
	Soja sos	20ml
	Susamovo ulje	10ml
	Limeta	1 kom.
	So, biber	

**Priprema** Sa pilećeg batka ukloniti kožu, isjeći ga na tanke trake i blago posoliti. Narendati bijeli luk, đumbir i malo kore od limete, pa dodati soja sos, susamovo ulje i sok od limete. Ostaviti piletinu da odstoji 15 minuta u marinadi, pa pržiti na zagrijanom tiganju. Nakon prženja piletinu ostaviti da se ohladi.

Šargarepu, tikvicu i praziluk krupno narendati, pomiješati sa piletinom i začiniti solju i biberom. Kore isjeći udužno na željenu širinu, premazati uljem, pa dodati pripremljen nadjev i zarolati. Samose pržiti na srednjoj temperaturi na vrlo malo ulja sa obje strane dok ne dobiju zlatno-žutu boju. Nakon prženja ih ostaviti kratko na papirnom ubrusu kako bi se uklonio višak masnoće.

**Serviranje** Servirati na zelenoj salati uz slatko-ljuti sos.

