

SAMBOZA (filled pastries)

👤 Zoky Be

📁 Malagasy recipes

Malagasy Samboza are small, triangular pastries filled with meat, vegetables, or cheese. You can get them in many Malagasy restaurants or small booths on the street. Mostly, they are served with [Sakay](#) or tamarind sauce. You may also use thin [Wan Tans](#) (Won ton) wrappers as an alternative to a self-made dough.

Ingredients:

- 500 g minced beef
- two big onions
- 1 cm ginger
- 2 l oil
- [Pepper](#), salt
- Coriander
- 375 g flour
- 200 ml water



This is how it works:

Prepare a dough using flour, 4 tablespoons of oil, and 200 ml water and mold small square-shaped wrappers. As an alternative, put out the Wan Tan wrappers. Peel and finely chop onions and ginger. Fry both in a pan, then add the minced beef and bake until it is done. Season with [pepper](#), salt, and coriander. Put two teaspoons of the minced beef mixture on one wrapper. When using Wan Tans, moisturize two edges with water, close the wrapper around the filling and press the edges together. While preparing the Samboza, you can already heat the oil in a big pot. It needs to become hot enough, otherwise, the pastries will suck too much oil and remain soft instead of getting crispy. Cook Sambozas in oil until golden brown and crispy. Serve immediately. Sambozas are best served with a cold [Three Horses Beer](#). Enjoy!