

Sambusak Tawa

Ingredients

4 cups garbanzo (2 cans 14 oz)
liquid reserved from garbanzo beans
2 medium onions chopped
¼ Teaspoon black pepper coarse grind
¾ teaspoon cumin ground
½ teaspoon salt
¼ teaspoon red chilli pepper

Basic Dough Recipe (use garbanzo beans' water for the dough)
Oil for frying

Directions

Prepare filling:

Sautee onions until translucent.

Add salt, black pepper, chili pepper and cumin. Mix well.

Chop garbanzos in food processor.

Mix with onions and spices.

Add reserved liquid as needed so that mixture holds together.

Refrigerate until use.

Prepare basic dough recipe allowing time for dough to rise.

Portion dough into walnut sized balls.

Roll out dough balls into circles.

Place 1 ½ to 2 teaspoons of chickpea mixture on half of the dough circle.

Fold dough circle in half (creating a half moon shape), and pinch edges closed.

Fry until crisp, then drain on paper towels.

Basic Dough Recipe

for Sambusak Tawaa

Ingredients

6 cups flour

1 teaspoon salt

6 oz. oil

1 package of yeast

1 $\frac{3}{4}$ cup garbanzo bean water (if needed, add warm water to the garbanzo bean water to make 1 $\frac{3}{4}$ cups)

Pinch of sugar

1 Tablespoon oil

Directions

Using instructions on yeast package, mix $\frac{1}{2}$ cup of warm water, pinch of sugar, and yeast together.

Mix flour and salt. Add flour mixture to yeast mixture. Add oil. Add remaining water as needed.

Oil hands and knead dough until soft. If dough is too sticky, add flour.

Let dough rise for one hour.