Santa’s Diwali

A fusion sweet dish celebrating Christmas and Indian Diwali festival

Prep Time: 20 minutes

Serves: 5-6 people

Ingredients

- 8-10 mince pie / mincemeat
- 1 cup desiccated coconut
- 2 tbsp green cardamom powder
- 50 gms dark chocolate (optional)
- 2 ml Rose water (optional)
- Chopped almonds cashews
- 5- 6 thick dumpling skins (shop bought)
- Pinch salt
- Oil for frying

To serve with Bailey’s, clotted cream or custard.

Step 1

To make the filling

Method:

- Brown the desiccated coconut and add cardamom powder
- Only if using mince pie blitz to fine, no need to blitz if using mince meat
- Mix in with the desiccated coconut, chopped dry fruits, add in the dark chocolate (optional) and the pinch of salt and the rose water if using. Cool this mixture.
- Use approx 1 tbsp of this mix in the dumpling wrapper and apply water with finger and pinch to make a half crescent moon shaped dumplings . Set in the fridge for 5-7 mins and slowly deep fry on medium heat .
- Serve with a dollop of clotted cream / Baileys cream / ice cream / custard