

Afghan Fried Leek Pastries (Boolawnee)

Equipment:

Measuring cups and spoons
Sharp knife
Medium bowl
Wooden spoon
Slotted spoon
Large frypan
Paper towel

Ingredients:

Pastry

3 cups plain flour
1/2 teaspoon salt
1 cup cold water

Leek Filling

2 whole leeks; (2 leeks=3 cups chopped)
2 teaspoons salt
1/4 teaspoon hot chili pepper
3 teaspoons oil

Oil; for deep frying

What to do:

1. Sift flour and salt into a bowl, make a well in the centre and add water. Mix to a firm dough and knead for 5 minutes until elastic, dusting with more flour if necessary. Wrap in plastic film and leave to rest for 30 minutes.
2. Cut most of the green tops from leeks, halve lengthwise and rinse well to remove all traces of soil between leaves. Remove roots and dry leeks with paper towels. Place flat on board, cut along length at 5 mm intervals then across to dice. Measure in cup measure and place in bowl. Add salt and chilli pepper and knead with hand to soften leeks. Stir in oil.
3. Roll pieces of dough into balls the size of a large hazelnut and roll thinly into a 10cm circle. Alternatively, roll out dough and cut into 10 cm rounds. Place about 2 teaspoons leek filling in centre of circle, moisten pastry half way round edge of circle and fold pastry over filling. Press edge to seal well, and using the edge of a thimble, (the traditional method) or a coffee spoon make little crescent- shaped marks around the edge, or press with fork.
4. Fry 3 or 4 at a time in hot oil until golden brown, turning to brown evenly. Drain on paper towels and serve hot or warm.