





The Heart of Deepavali

Understanding the Festival of Lights

Deepavali, also known as Diwali, is a festival that illuminates hearts and homes. It spiritually signifies the victory of light over darkness, good over evil, and knowledge over ignorance. This ancient Hindu festival, celebrated on Sunday, 8th November 2026, is a time for families to come together, cleanse their homes and spirits, and welcome new beginnings.

The Spirit of the Festival is one of renewal, hope, and connection. It's about dispelling negativity and embracing positivity, sharing happiness, and strengthening bonds with family and friends. This beautiful sentiment of protection, care, and unwavering support resonates deeply with our values at Berjaya Sompo Insurance.

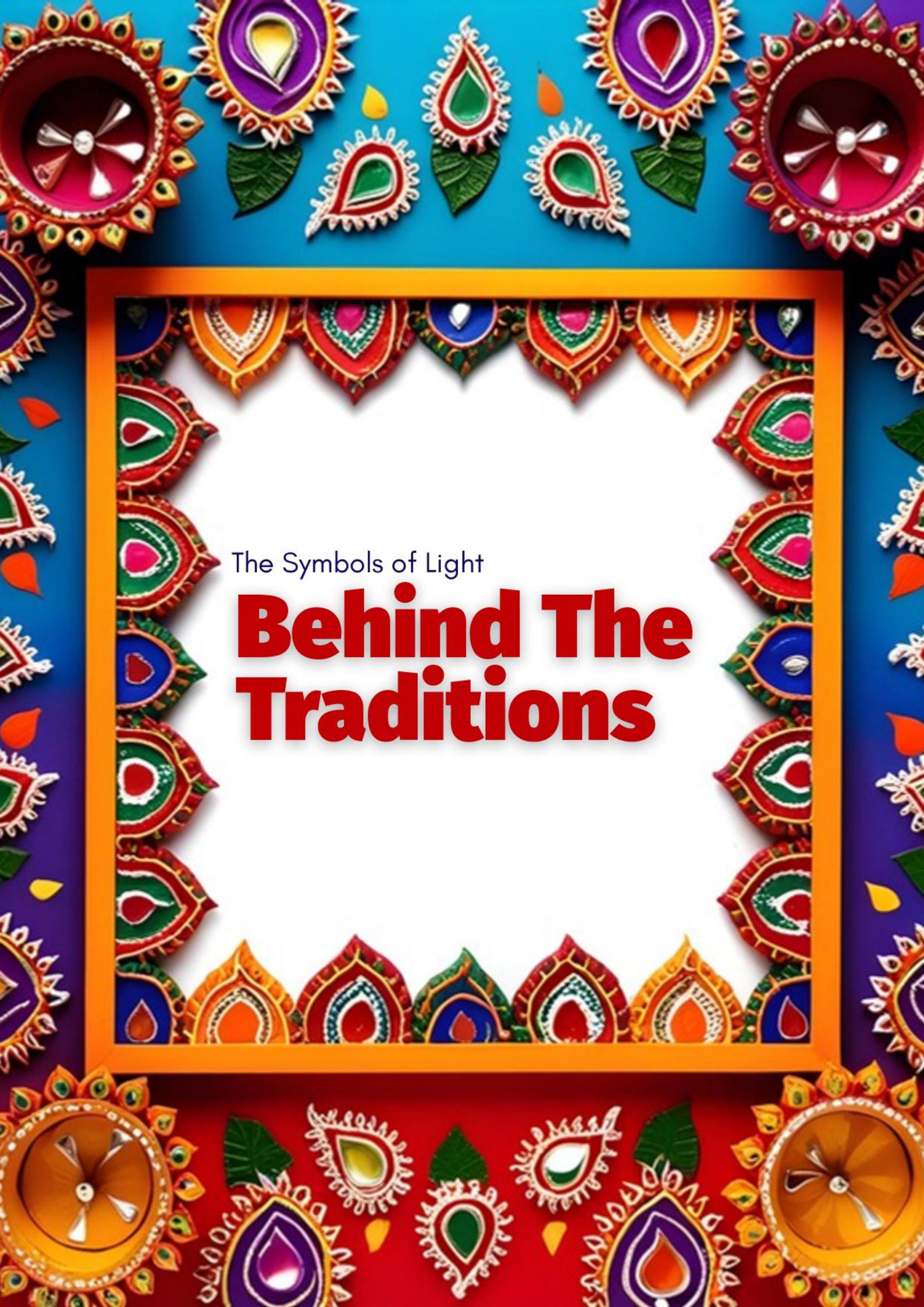


Our Connection

WE ARE HERE WITH YOU

At Berjaya Sompo, our vision is simple: "We are here With You". This promise is at the core of everything we do. Just as the lamps of Deepavali offer light and a sense of security, we strive to be a steadfast presence for our customers, providing protection and peace of mind. The festival's emphasis on safeguarding loved ones and preparing for a prosperous future mirrors our commitment to being your reliable partner in life's journey.





The Symbols of Light

Behind The Traditions

Diyaa (Oil Lamps)

The quintessential symbol of Deepavali, these small clay lamps are arranged in rows to adorn homes. Their gentle flame represents the triumph of light over darkness, knowledge over ignorance, and good over evil. The act of lighting a diya is a symbolic gesture to dispel spiritual darkness and is believed to welcome Goddess Lakshmi, the goddess of wealth and prosperity into the home.



Spices of
DEEPAVALI

Sweet Lights, Savory Nights

Food has always been at the heart of Deepavali. More than just a meal, it is a symbol of togetherness, generosity, and joy. This chapter gathers some of the most loved Deepavali recipes delights you and your family can recreate at home to celebrate the festival of lights.

Spices of

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CHICKEN TIKKA

Masala Samosas

A creative twist on two classics, Chicken Tikka Masala Samosas bring together the smoky, spiced flavours of North India's beloved chicken tikka masala with the crispy, golden shell of the traditional samosa. Born from the fusion of comfort and celebration, this dish has become a festive favourite—blending heritage with innovation in every bite.

Chicken Tikka Masala Samosas

The Ingredients

CHICKEN TIKKA MASALA SAMOSAS

For the Chicken Tikka Filling

- 1 lb boneless, skinless chicken breasts or thighs, cut into small pieces
- 1 tbsp olive oil
- 1 tbsp plain yogurt
- 2 tbsp ginger-garlic paste
- 1 tsp fresh lemon juice
- ½ tsp vinegar
- 2 tbsp tikka masala powder
- 1 tbsp chopped cilantro
- 1 small red onion, finely diced
- 1 red pepper, finely diced
- 2 tbsp tomato puree
- 4 tbsp 0% fat Greek yogurt (or plain yogurt)
- Salt and pepper to taste

For the Chicken Tikka Filling

- 2 cups all-purpose flour
- ½ tsp salt
- ½ tsp ajwain seeds (carom seeds)
- ¼ cup ghee (clarified butter) or vegetable oil
- ½ cup water (approximately)

Alternatively, for a quicker option, use Samosa pastry sheets (samosa patti) or filo pastry sheets.

For Frying

- **Vegetable oil, for deep frying**



The Preparations

CHICKEN TIKKA MASALA SAMOSAS

Step 1: Marinate the Chicken

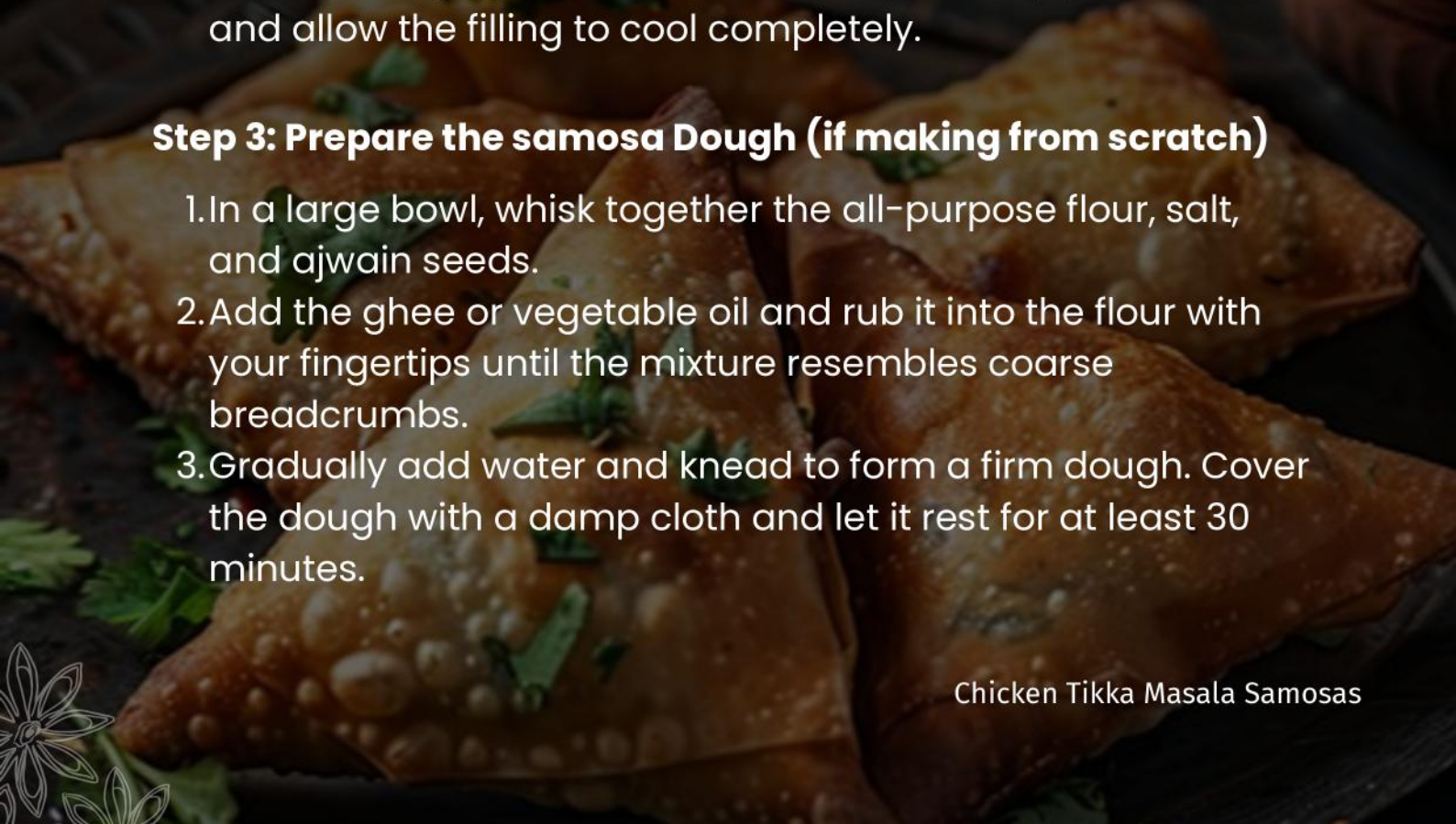
In a bowl, combine the chicken pieces with olive oil, plain yogurt, ginger-garlic paste, lemon juice, vinegar, and tikka masala powder. Mix well to ensure the chicken is evenly coated. For best results, cover and marinate for at least 20 minutes, or overnight in the refrigerator for a more intense flavor.



Step 2: Cook the Chicken Filling

1. Heat a tablespoon of oil in a pan over medium heat. Add the diced red onion and red pepper and sauté for about 5 minutes until softened.
2. Add the marinated chicken to the pan and cook for 5–7 minutes, until the chicken is cooked through.
3. Stir in the tomato puree and Greek yogurt, and season with salt and pepper to taste. Cook for another 2–3 minutes until the sauce has thickened.
4. Remove the pan from the heat, stir in the chopped cilantro, and allow the filling to cool completely.

Step 3: Prepare the samosa Dough (if making from scratch)

1. In a large bowl, whisk together the all-purpose flour, salt, and ajwain seeds.
 2. Add the ghee or vegetable oil and rub it into the flour with your fingertips until the mixture resembles coarse breadcrumbs.
 3. Gradually add water and knead to form a firm dough. Cover the dough with a damp cloth and let it rest for at least 30 minutes.
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The Preparations

CHICKEN TIKKA MASALA SAMOSAS

Step 4: Assembling the Samosas

- If using homemade dough: Divide the dough into equal-sized balls. Roll each ball into a thin oval and cut it in half. Take one semicircle and form a cone, sealing the straight edge with a little water.
- If using pastry sheets: Follow the package instructions for separating the sheets.



Fill the cone or pastry with a spoonful of the cooled chicken tikka masala filling. Seal the top edge of the samosa, ensuring there are no gaps. You can crimp the edges for a decorative touch.

Step 5: Frying the Samosas

- Heat vegetable oil in a deep pan or fryer to a medium-high temperature (around 350°F or 175°C).
- Carefully slide a few samosas into the hot oil, being careful not to overcrowd the pan.
- Fry for 5-7 minutes, turning occasionally, until they are golden brown and crispy on all sides.
- Remove the samosas with a slotted spoon and place them on a wire rack or paper towels to drain excess oil.



Serve these delicious Chicken Tikka Masala Samosas hot with your favorite chutney, such as mint or tamarind.

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