

# Ngoh Hiang



## FILLING

- 50 g dried bean curd sheet
- 500 g grounded pork (about 80% lean)
- 300 g shrimp, peeled, deveined & coarsely chopped
- 200 g water chestnuts finely chopped
- 200 g minced shallots
- 1 small carrot, grated
- 2 stalks white onion, finely chopped
- 1 large egg
- 1 tbsp corn starch

## SEASONING

- 2 tbsp chinese five-spice powder
- 1 tbsp sugar
- 1 tbsp salt
- 1 tbsp fish sauce (optional)
- 1/2 tbsp ground white pepper

## DIRECTIONS

1. Put all ingredients for the filling and add seasonings and combine into a meat paste with consistency.
2. Cut the bean curd skin into rectangle sheet (6 x 4 or 4 x 3-inches).
3. Scoop sufficient meat pastes onto the cut bean curd skin and roll it.
4. Preheat enough oil for deep frying.
5. Gently and carefully place the meat roll into the oil and deep fry for about 2 mins until golden brown and place it on a paper towel to absorb excess oil.
6. Let it cool down for 2 mins and slice the roll into 3 to 4 pieces at an angle for presentation.
7. Serve warm and garnished with coriander leaves.