

## **Bean Curd Roll Recipe**

**(Nyonya Recipe)**

### **Ingredients:**

4 pieces soft bean curd skin (divide each piece into 4 square)  
1 kg dried bean curd skin  
2 teaspoons alkaline water  
12 pieces white cloth (8"x8")  
12 nos. thick plastic bags (6"x9")  
1 cup fried sesame seeds  
½ cup fried groundnuts (crushed)  
1 roll thread

### **Condiment:**

2 tablespoons dark soy sauce  
4 tablespoons sesame oil  
2 teaspoons salt  
½ cup sugar  
2 teaspoons pepper  
1 tablespoon curry powder  
3 tablespoons chili powder  
¾ rice bowl cooking oil

### **Method:**

Add 2 teaspoons alkaline water into a bowl of water. Soak dried bean curd skin until soft. Remove and drip dry. Heat ¾ rice bowl cooking oil. Sauté condiment, add in soaked bean curd skin and stir-fry until fairly dry. Add in sesame seeds and groundnuts. Stir fry until dry, dish out and put aside. Wrap ingredients in each piece of soft bean curd skin in round bar shape. Wrap in plastic bag and wrap again in white cloth. Tie tightly with thread and steam for 1½ hours. Remove and allow to cool. Unwrap, cut into slices for serving. Tie wrappings tightly to prevent spillage of fillings.