

## Chai Kueh Recipe

### Ingredients:

#### Skin:

100 g tangmin (wheat starch) flour  
100 g tapioca flour  
1 teaspoon salt  
2 tablespoons oil

#### Filling:

1 pip garlic (minced)  
40 g dried shrimps (minced)  
1 small yambean (shredded)

#### Seasoning:

2 tablespoons oyster sauce  
2 tablespoons soy sauce  
a little pepper  
1 tablespoon sugar

#### For garnishing:

2 tablespoons fried shallot crisps  
1 stalk scallion (minced)  
1 red chili (minced)

### Method:

Heat up 2 tablespoons oil. Sauté garlic and dried shrimps. Add in yambean. Fry until fragrant. Add in seasoning and mix well. Dish up. Set aside. Mix well skin ingredients. Pour some boiling water from a height. Stir quickly with a pair of chopsticks into a dough. Take a small portion of dough, flatten it. Wrap in a portion of filling. Steam over low heat for 10 minutes. Remove and garnish.