

Kuih Paitee Recipe

(Top Hats Recipe)

Ingredients:

1 egg
300-350 ml water
500 ml oil for deep frying

Batter for pastry shells:

180 g rice flour
50 g cornflour
50 g plain flour
¼ teaspoon baking powder
¾ teaspoon salt

Filling:

3 cloves garlic, peeled and minced
200 g small shrimps, shelled
300 g yambean, grated into fine strips
1 small carrot, grated into fine strips
½ teaspoon salt, or to taste
125 ml (½ cup) water
100 g French beans, sliced thinly and diagonally

Chili sauce:

3 fresh red chilies
20 g (2 cloves) garlic, peeled
120 ml (½ cup) water
2 tablespoons tomato sauce
½ teaspoon salt
½ teaspoon sugar
1 tablespoon white vinegar

Garnishing:

100 g fried shallot crisps
3 sprigs coriander (cilantro), chopped (optional)

Method:

Sieve the dry pastry shell ingredients into a bowl. Make a well in the center and crack in the egg and add just enough water to stir from the center to form a smooth batter. Allow batter to stand for about an hour before use. Heat brass Paitee moulds in at least 8cm of oil over a low fire. When hot, dip mould in the batter to cover only about ⅔ of the mould. Deep fry in the oil until set. Shake pastry shells off the mould and allow to fry until golden brown. Drain well on paper towels and cool before storing in air-tight containers. Keeps well for at least a week. To cook the filling, heat 4 tablespoons oil in a wok to sauté the minced garlic. Add the shelled shrimps and stir well to cook. Add the yambean and carrot and stir to mix. Fry for about 1 minute. Add in the salt and ½ cup water. Cook until the water is absorbed before adding the French beans. Stir-fry until well mixed and beans are cooked. Dish out and allow to cool slightly before using to fill the pastry cases. To make the chili sauce, liquidize the chilies and garlic with ½ cup water in an electric blender and pour this into a saucepan. Add the rest of the ingredients and bring to a boil, stirring now and then. Simmer until it reaches the desired consistency. Adjust seasonings to taste. Cool before using as topping for Kuih Paitee. To assemble Kuih Paitee, fill the pastry shell ¾ full with the filling. Garnish with shallot crisps and coriander, and top with ½ teaspoon chili sauce.

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