

## **Loh Bak Recipe**

**(Nyonya Seasoned Meat Rolls Recipe)**

### **Ingredients:**

2 pieces beancurd sheets  
500 g lean pork, cut into strips  
60 g (1 small) yam bean  
80 g (5) water chestnuts, skinned and chopped  
10 g (1-2 cloves) garlic, peeled and chopped  
30 g (1 big) onion, peeled and chopped  
3 teaspoon five-spice powder  
2 tablespoons tapioca flour  
2 eggs  
500 ml oil for deep-frying

### **Marinate:**

3 tablespoons sugar, or to taste  
2 teaspoons salt, or to taste  
1/8 teaspoon pepper powder  
1 teaspoon chicken stock granules  
1 cucumber

### **Method:**

Cut the beancurd sheets into 15x20cm (6x8inch) rectangles. Marinate the pork strips overnight. Shred the yam bean and combine with the marinated pork, water chestnuts, garlic and onion. Mix well. Stir in the five-spice powder, tapioca flour and eggs. Spoon the mixture onto a cut sheet of beancurd. Fold in the two sides and roll up tightly. Heat up the oil in a pan and deep fry the meat rolls over a medium fire until golden brown. Drain on paper towels and leave to cool. Halve the cucumber and slice diagonally. Slice Loh Bak and serve with the cucumber and bottled chili sauce, if liked.

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