

Ngo Hiang Recipe

(Singaporean Spiced Pork Rolls recipe)

Ingredients: Makes about 15 rolls

1 tablespoon oil
5 shallots, peeled and sliced
500 g (1 lb) minced pork
300 g (approximately 9 oz) medium shrimps, peeled, de-veined and chopped coarsely
8 water chestnuts, peeled and chopped
1 egg
½ teaspoon five-spice powder
1 teaspoon salt
1 teaspoon sugar
1 teaspoon black soy sauce
pepper to taste
1 tablespoon corn flour
1 large fu pei (dried bean sheet), cut into 15 equal rectangles
1 tablespoon corn flour made into a thin paste with a little water
Oil for deep-frying

Method:

Heat 1 tablespoon oil in a wok and fry shallots until golden. Set aside. Mix pork, shrimps, water chestnuts and egg in a basin. Season with salt, sugar, black soy sauce and five-spice powder. Blend in corn flour and finally, add the fried shallots and shallot oil. Mix well to combine. Wipe both sides of the fu pei with a damp cloth to rid it of excess salt. Place a small mound of meat mixture in the middle of the sheet. Roll up like a spring roll. Use corn flour paste to seal. Place rolls on a heatproof plate and steam for 10 minutes or so in covered wok. Cool. Heat oil in a wok. Deep fry rolls until brown and crisp. Slice and serve with chili sauce.

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