

Otak-Otak Chicken Rolls Recipe

(Nyonya Recipe)

Ingredients: Serves 2

1 piece (about 300g) chicken breast
2 pieces ready-made "Otak-otak" (cut into small strips)
80g cooked crab meat
50g shelled and de-veined prawns
100g breadcrumbs
2 eggs (beaten)
1 small bowl cornstarch (to coat)

Seasoning:

1½ teaspoon salt
½ teaspoon sugar
1 or 2 drops of sesame oil
a pinch of pepper

Method:

Rinse the chicken breast, remove the skin and fat, then flatten and pound to soften the meat with the back of the knife, mix well with seasoning. Marinate for about 30 minutes. Divide the marinated chicken meat into two portions, flatten and place on the striped "otak-otak" pieces, crab meat and shelled prawns evenly. Roll up, thread the rolls with a bamboo skewer. Next, dip the rolls with some beaten egg, then coat well with cornstarch and then breadcrumbs. Deep-fry into hot oil over medium heat until crispy and golden in color. Remove, drained and cut into pieces. Serve at once.

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