

## **Pork Liver Rolls Recipe**

### **(Too Kua Kean Recipe)**

#### **Ingredients:**

300 g caul lining (bung say eu)  
6-7 tablespoons oil  
50 g (1) leek, sliced thinly  
200 g pork liver, cut into thin strips  
200 g minced belly pork  
200 g prawns (shrimps), shelled, de-veined and minced  
1 egg

#### **Spice paste (ground together):**

5 g (1 teaspoon) white peppercorns  
10 g (thumb-sized) cekur ginger  
80 g (8 cloves) garlic, peeled  
150 g (15) shallots, peeled  
1 tablespoon coriander (cilantro) seeds

#### **Seasonings:**

2 tablespoons sugar  
2 tablespoons tapioca flour  
1½ teaspoons salt, or to taste

#### **Radish pickle:**

200 g radish, peeled and sliced thinly  
100 g (1 small) carrot, peeled and cut into broad strips  
15 slices young ginger  
50 ml vinegar  
1 tablespoon sugar

#### **Method:**

Wash the caul lining in a basin, in several changes of water to clear it of all impurities. Rinse until water runs clear. Using a pair of scissors, cut the caul lining into 13x15cm rectangles to use as wrappers. Set aside. Heat the oil in a wok over a medium flame to sauté the spice paste until aromatic. Turn off the fire and dish out into a mixing bowl. Add the leek to the fried spice paste and mix well before adding in the liver, pork, prawns, egg and seasonings. Stir to mix well. Use as filling for liver roll. Lay a sheet of caul lining on a clean chopping board and spoon some of the filling onto it. Roll up popiah-style. Repeat until the filling is used up. Bring water to a boil in a steamer and steam the rolls for 10 minutes. Allow to cool slightly before grilling or pan-frying. Serve with radish pickle as an accompaniment.

**For radish pickle:** Sprinkle 2-3 teaspoons salt on the radish and carrot. Mix well and leave to marinate for a few minutes before rinsing off the salt. Drain well. Combine the radish, carrot, ginger, vinegar and sugar in a bowl or glass jar. Leave to pickle for at least half an hour.