

Roti Babi Recipe

(Nyonya Recipe)

Ingredients:

6 slices overnight bread
2 eggs

Stuffing ingredients:

100 g pork, minced
1 tablespoon coriander (ketumbar)
10 peppercorns
¾ inch cekur/sar keong
1 teaspoon dark soy sauce
1 teaspoon light soy sauce
4 shallots, peeled
2 pips garlic, peeled
¼ teaspoon salt
2-3 tablespoons cooking oil
2 teaspoons flour

Method:

Grind coriander, peppercorns and cekur finely. Pound shallots and garlic finely. Beat eggs in a little flour. Make deep slits along the sides of the bread using a sharp knife. Heat 2-3 tablespoons of cooking oil. When hot, add pounded onions and garlic and fry until soft. Add pounded coriander, peppercorns and cekur as well as dark and light soy sauces. Stir over low heat until fragrant. Add minced pork and stir until cooked. Dish out and stuff bread with mixture. Heat 1½ rice bowls of oil until hot. Dip both sides of the bread in the beaten egg and fry at low heat until both sides are slightly brown. Dish out, drain oil and serve.

Note: Overnight bread is used because fresh bread is too soft to make the slits for stuffing.

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