



## Bean curd skin roll with shrimp filings

NIBBLEDISH CONTRIBUTOR

### Ingredients

- 12oz-1lbs shrimps, shells, head and tail removed (all off! naked!) - 8oz ground turkey/chicken (can be omitted - then use more shrimps. Meat was added as like how Ngoh Hiang is made) - 1 cup water chestnuts, diced to small cubes (adding this will give an additional crunch to the fillings) - 2 stalks spring onion, chopped finely - handful of cilantro, chopped finely - 4 beancurd sheets, wiped with water and dab dry with paper towel - 4 nori sheets - dashes of pepper - 1-2tsp sesame oil - Marinade(for turkey or chicken): - sprinkle of salt - 1-2tsp cornflour - 1 egg - 1-2tsp chinese cooking wine

### Instructions

1. Marinate ground turkey and set aside 2. Dry prawns with a towel. Mash prawn meat with the back of a cleaver and finely chop (Note: Try not to mash the prawn with an electronic food chopper/mixer since it will introduce a lot of moisture). 3. Mix prawn puree with marinated turkey, diced water chestnuts, green onions, cilantro, and add some pepper, sesame oil, then mix/blend until it reaches a paste consistency 4. Spread bean curd skin onto parchment or wax paper. Place shrimp-turkey puree in the middle. Place nori sheet on top, add a little more shrimp-turkey puree, then roll up the skin like a sushi roll. Trim off excess bean curd skin. Keep roll in shape with bamboo picks (Note: Of course, you can just use one layer and omit the nori layer. I wanted a mix of textures from taste and "looks" standpoint, plus nori imparts an additional flavor to the bean curd skin) 5. Bring vegetable oil to high temp, place beancurd skin-nori rolls and deep fry until golden, approximately 8min-10mins in total (depending on how deep is your oil and how "fat" is the roll). Remove and drain off excess oil (Note: I do not have a deep fryer to immerse the entire fat roll to fry, so I fry each side for about 4-5mins)