



# Kue Tie Tie

NIBBLEDISH CONTRIBUTOR

## Ingredients

BATTER: • 125g plain flour • 30g rice flour • Pinch of salt • 1 egg, beaten • 325ml water • Enough oil for deep-frying FILLING: • 1 tsp chopped garlic • 1 – 2 tbsp oil • 100g prawns, shelled and diced • 400g turnip (bangkuang or yam bean), shredded • 150g carrot, shredded SEASONING: • 1 tsp light soy sauce • ½ tsp salt • ¾ tsp sugar • ½ tsp chicken stock granules • Pinch of pepper • ¾ cup water GARNISHING: • 75g bean sprouts, tailed and blanched • Shredded omelette • Cooked crab meat, flaked • Shallot crisps • Chopped spring onions • Chopped red fresh chillies

## Instructions

1) Combine both flours in a mixing bowl; add the egg, water and salt to form a batter. Whisk slowly until well mixed. Strain batter. 2) Heat oil in a saucepan, with the pie tee mould immersed in the oil until mould is just hot. Lower the heat. Dip hot mould in the batter, ensuring that it's thoroughly coated. Allow excess batter to drip off, then plunge mould into the hot oil. (the mould should not be overly hot and the batter must not sizzle when the mould is immersed.) 3) To separate the batter from the mould, jiggle the mould up and down to loosen the soft edges around it. The batter should come loose with a slight shake. Allow the casing to cook until it's light brown. Drain. Cool and store in an airtight container. 4) For the filling, fry garlic and prawns until fragrant. Add turnip, carrot and seasoning. Cook for six to seven minutes and simmer until vegetables turn soft. Remove to cool. Put a little of the filling in the pie tee cases. Garnish and serve immediately.