

POPIAH SAYUR

Spring rolls are a popular snack throughout Asia. There are many versions even within Malaysia and every household will also have their personal take on the filling. These are best served hot, with a dip of sweet chili sauce.

INGREDIENTS

1 package spring roll wrappers
1 Tbsp plain flour
Vegetable oil, as needed for deep-frying

FILLING

2 tsp vegetable oil
2 cloves garlic, peeled and minced
1 firm tofu square, mashed
1 carrot, peeled and shredded
½ cup green cabbage, shredded
½ cup green beans, thinly sliced

½ cup jicama, peeled and shredded
¼ cup spring onions, thinly sliced
A pinch of salt
½ tsp white pepper
1 tsp sweet soy sauce



DIRECTIONS

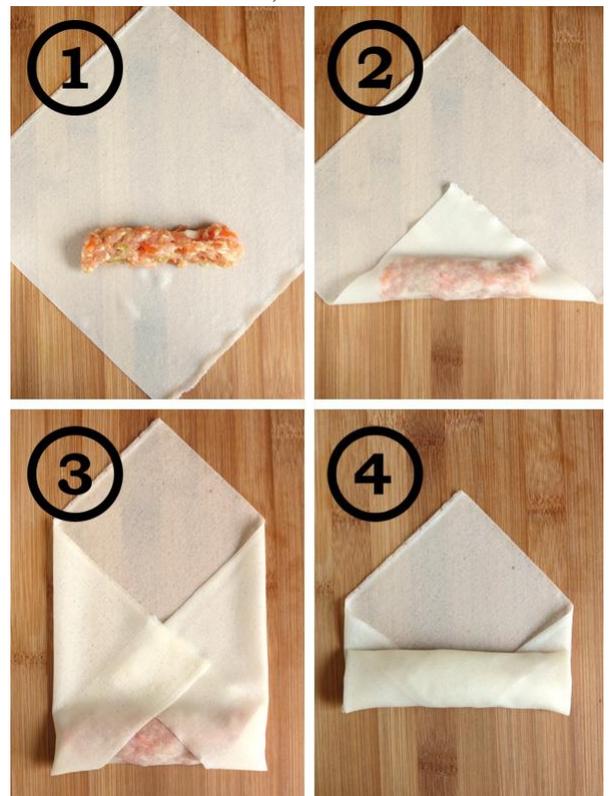
If spring roll wrappers are frozen, place on countertop to thaw for at least 30 minutes. If not frozen, leave refrigerated until ready to use.

To prepare the filling, heat oil in a large pan over medium heat. Add garlic and fry until fragrant. Add the mashed tofu and fry gently for 1 minute. Turn the heat to medium-high and add the vegetables. Mix well and season with salt, pepper and sweet soy sauce. Cook for another minute, then transfer to a bowl and set aside to cool.

Mix the flour with a little water to get a thick paste. Set aside.

Place a spring roll wrapper on a clean countertop and fold as shown in the photo. In step 4, brush the edges of the wrapper with flour paste before rolling to make a seal.

Heat sufficient oil for deep-frying over medium heat. Gently lower the spring rolls into the hot oil and fry until golden brown. Do this in small batches. Remove and drain well on paper towels.



APAM BALIK

Apam Balik is a dish that is famous in Malaysia and nearby countries like Singapore, Indonesia and Brunei. The word balik means turn over, and this dish consists of an Asian style pancake that is filled and folded. The filling can vary from the most traditional of roasted peanuts, sugar and creamy sweet corn to chocolate and even cheese.

INGREDIENTS

Batter

1 cup all-purpose flour
½ cup self-rising flour
2 tbsp granulated sugar
¾ tsp baking soda
⅛ tsp salt
1 ½ tsp dry yeast
2 tsp vanilla extract
1 egg, room temperature
1 cup warm milk

Filling

1½ cups chopped roasted peanuts
¼ cup brown sugar
1 cup canned corn, drained
1-2 T unsalted butter, plus more for the pan

DIRECTIONS

In a bowl, whisk together the batter ingredients until it is combined and all lumps are gone. Cover tightly with plastic wrap and leave to rest for 30 minutes in a warm and draft free place. After 30 minutes, it should be foamy and almost double in size. Whisk before using.

Melt butter in a nonstick pan (8 inch pan is preferred) and use parchment paper or swirl to spread across the entire surface of the pan. Using a ladle, pour ¾ cup into the pan. You can use less batter if you'd prefer a thinner pancake. Using the back of the ladle, swirl and spread the batter evenly. Cover the pan with a lid and cook for 2-3 minutes until bubbles are formed.

Remove the lid. Sprinkle with ¼ of the sugar, then ¼ of the peanuts and ¼ of the corn. Cover the pan again and let it continue cooking until it's fully cooked.

Remove the lid and add a couple pats of butter. Run a spatula around the edges to release it from the pan. It should come out easily. Fold it in half and serve. Enjoy!

