

East West Bake Cooking Show
KUIH CARA BERLAUK
Chef Norman Musa



RECIPE

East West Bake Cooking Show

Episode 11 – Kuih Cara Berlauk
by Chef Norman Musa

Makes 20

Ingredients For the filling

- 1 tbsp vegetable oil
- 1 shallot, finely chopped
- 2 garlic cloves, finely chopped
- 100g minced chicken
- 1 tbsp ground paprika
- 1 tbsp soy sauce
- ½ tsp salt

For the batter

- 250g plain flour
- ½ tsp ground turmeric
- ½ tsp salt
- 1 tsp butter, plus extra for brushing
- 1 egg
- 400ml water

Heat up a medium size pan and add the oil. Sauté the shallot and garlic until golden brown. Next add the chicken, paprika, soy sauce and salt. Give a good stir and fry for 3-5 minutes until chicken is cooked. Transfer to a bowl to cool down. Preheat the oven to 180C. For the batter, add all the ingredients in a large bowl and whisk until mixed well. Sift the batter and transfer into the measuring jug. Heat up the mould in the oven for 5 minutes, take it out and brush with butter. Then pour the batter until two-thirds full. Scoop a teaspoon of the filling and place into each batter. Bake in the oven for 20 minutes and repeat for the remaining batter and filling.

Follow @ChefNormanMusa on his social media

