

East West Bake Cooking Show

FUSION MURTABAK

Chef Norman Musa

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Episode 7 – Fusion Murtabak

by Chef Norman Musa

Makes 10

Ingredients

10 ready-made (30cm x 30cm) spring roll wrappers

Vegetable oil for brushing

Ingredients – for the filling

2 tablespoons vegetable oil

2 large onions, diced

2 cloves garlic, finely chopped

2.5cm fresh ginger, finely chopped

3 tablespoons Malaysian curry powder

½ teaspoon salt

1 tablespoon tamarind paste

300g minced lamb

200g potato, boiled for 10 minutes with skin on, peeled and mashed

6 eggs

Heat a large frying pan over a medium heat. Add the oil and cook the onions for 2 minutes, then add the garlic and ginger and continue frying for 1 minute. Add the curry powder, salt and tamarind paste and cook until the sauce has thickened. Add the lamb and fry for 3 minutes, until cooked through. Add the mashed potato, stir well and cook for 2 minutes, then turn the heat off. Break the eggs into a large bowl and beat gently. Add the cooked mixture and mix thoroughly. Preheat the oven to 180C. Place the pastry on a flat surface and scoop out 2 tablespoons of the filling mixture and place it in the middle of the pastry. Brush the perimeter of pastry with water so that the pastry will seal properly. Start folding from bottom, then from sides and finally from top to create a square parcel. Repeat for the remaining parcels. Brush the parcels with oil all over and place on a baking tray that has been lined with parchment paper. Bake for 8-10 minutes on each side until the pastry turned golden brown. Serve with onion pickle.

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