

RECIPE

Nippon puff



Forget Old Chang Kee. EMMA YONG shares her mother's fun recipe for Japanese-inspired mini curry puffs using lighter gyoza skins in place of the usual pastry in *Consuming Passion*, a Raffles Girls' School coffeetable recipe book featuring alum contributions. We reproduce it here.



PHOTO: EDMOND HO OF JAMBU STUDIO

Prep Time: 50 min
Cook & Chill Time:
1 hr 10 min
Serves: 30 mini curry puffs

INGREDIENTS:

1	potato, finely diced
2	eggs, hardboiled
2 tbsp	cooking oil (plus extra for deep-frying)
30g	white onion, finely diced
180g	chicken breast, finely minced
½ tbsp	coconut powder
100ml	water
1½ tbsp	Nyonya curry powder
1 tsp	salt
½ tsp	sugar
30	gyoza skins

Mum's Mini Curry Puffs

by Emma Yong

METHOD:

- Boil the diced potato until tender, but take care not to overcook until it is mushy. Drain, allow to cool and set aside.
- Peel, then finely dice the eggs. Set aside.
- Sauté onions in 2 tbsp of oil until soft. Add minced chicken and sauté for a further 3 min.
- Dissolve coconut powder in 100ml water. Stir into the chicken and add curry powder, salt and sugar. Sauté for a further 10 min until the minced chicken is cooked through.
- Add diced potato and eggs. Mix well. Remove from heat and allow to cool before refrigerating for 30 min.
- When cool, remove from the refrigerator. Spoon a small amount (approximately 1½ tsp) of mixture into the middle of each gyoza skin. Use a little bit of water to seal the edges together, then gently pinch and crimp the edges. Repeat with the remaining gyoza skins.
- Place on a tray — but first sprinkle some flour onto the tray to prevent the mini curry puffs from sticking.
- Deep-fry the puffs until golden-brown. Do not overcrowd the wok or pan. Drain any excess fat.
- Serve warm. 🍴

Go to www.rgs.edu.sg/newsite/rgsalumni for purchase details of *Consuming Passion*. Sales proceeds go to arts education in RGS.