



# Nonya Ngor Hiang

## INGREDIENTS

- 500g minced pork
- 500g fresh prawns, shelled, de-vined, washed/drained and cut into small pieces
- 500g water chestnut, skin removed, washed, and diced
- One bunch of chinese parsley, washed and minced
- 2 - 3 tbsp of oyster sauce
- 1 egg
- Sugar, salt and pepper to taste
- 2 tbsp corn starch
- 1 packet of dried bean curd sheets cut into 6 inch X 6 inch square
- Cooking oil for frying
- Sweet sauce as desired
- Chili sauce as desired

## METHOD:

1. Mix the minced pork, prawns, water chestnuts and chinese parsley into a mixing bowl, mix well, then add the egg and mix well
2. Add oyster sauce and mix well
3. Add sugar, salt and pepper to taste
4. Add corn starch and mix well
5. Method to roll the Ngor Hiang for frying:  
On a cutting board or a big plate, place the cut bean curd sheet flat, take 2 tbsp of the ingredients and put on the sheet. Fold both sides inward and start to roll into a popiah
6. Heat oil in deep frying pan, then put rolled Ngor Hiang in and fry till golden brown
7. When cooled, cut one roll into 5 - 6 pieces

**Serve warm with sweet sauce and chili sauce as desired**