

KUEH PIE TEE

Braised Sweet Turnip, Steamed Crabmeat, Tiger Prawn, Chopped Egg, Coriander Crushed Peanuts, Crispy Cups, Chilli

(Serves 2) EASY ★☆☆ TIME: 20mins



INGREDIENTS

Braised Turnip Premix	300gm
Crabmeat, cooked	80gm
Prawn, cooked	80gm
Egg, hard-boiled	2 pcs
Coriander	1 sprig
Chilli Sauce	30gm
Peanuts, crushed	50gm
Crispy Shell	18 pcs

METHOD

1. In a pot, heat up turnip premix to boil, then set aside. Ensure to remove excess water from turnip.
2. Chop boiled eggs. Transfer all condiments to individual small bowls and set aside.
3. To assemble and serve, fill 1tsp turnip into each shell, followed by crabmeat, prawn, eggs, chilli, peanuts and garnish with coriander.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

