唐山
TUNGSAN
FOOD INDUSTRIES PTE LTD

Peranakan Buah Keluak Paste Fried Rice

Peranakan Treasure, the "hard to find" Buah Keluar Fried Rice for your pleasure.

Ingredients : (Servers: 1-2)

Cooking oil, Neutral flavour oil or vegetable oil	30g
Spring Onion (cut into 2cm)	10g (1 stalk)
Fresh Red Chilli (cut into 2cm)	10g (1 pc)
Chicken Meat (sliced thin or into small dice of 2cm)	60g
Fish Cake (sliced thin or into small dice of 2cm)	60g
Tungsan/ Straits Story Peranakan Buah Keluak Paste	100g
Overnight Cooked Rice	300g
Carrot (cut into diamond size of 1.5cm)☆	40g
Long Bean (side-cut into 2cm) ☆	40g
White Pepper Powder	Personal Preference

Garnishing:

Spring Onion	3g (1 stalk)
Coriander	6g (1 stalk)

☆Blanch with salt, cooking oil till 70-80% cooked, set aside for later use

COOKING METHOD

1. Load oil, stir fry spring onion then fresh red chilli till fragrance
2. Continue by adding chicken meat, stir fry for 1-2 minutes before adding fish cake.
3. Next, add Buah Keluak Paste, stir fry for 1-2 minutes, then add in overnight cooked rice, and toss until most lumps are broken up.
4. Add in blanched red carrot and long bean, bring the heat to a high and stir fry for about 2 mins or until cooked through.
5. Sprinkle some white pepper powder. Toss everything well. Transfer to a serving bowl and garnish with spring onion and coriander.

NOTES

1. This recipe is just for your guidance and you might want to adjust the flavour to your preference.

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娘惹黑果酱炒饭

土生华人的宝藏，“难寻”的黑果炒饭供您享用。

用料： (1-2 人份)

食用油 或 植物油	30 克
青葱 (切成 2 厘米)	10 克 (1 棵)
新鲜红辣椒 (切成 2 厘米)	10 克 (1 条)
鸡肉 (切成薄片或 2 厘米小丁)	60 克
鱼饼 (切成薄片或 2 厘米小丁)	60 克
唐山/南洋之宝 娘惹黑果酱	100 克
隔夜米饭	300 克
红萝卜 (切成 1.5 厘米菱形大小)☆	40 克
长豆 (切成 2 厘米边)☆	40 克
白胡椒粉	依个人喜好

点缀：

青葱	3 克
芫荽	6 克

☆用盐、食用油焯水至七八分熟，备用

煮法

1. 热锅倒油，炒香青葱，然后加入新鲜红辣椒。
2. 加入鸡肉，炒 1-2 分钟，然后加入鱼饼。
3. 加入娘惹黑果酱，炒 1-2 分钟，加入隔夜的米饭，翻炒至饭粒松散。
4. 加入焯过水的红萝卜和长豆，大火炒约 2 分钟或至食材全熟。
5. 撒上一些白胡椒粉。翻炒均匀。倒入碗中，以青葱和芫茜点缀。

备注

1. 此食谱仅供参考，可根据个人喜好和口味进行调整。