

Poh Piah

Category: Asian - General **Servings:** 8

Rating: 10

Source: Compiled from various Internet recipes

Description:

This traditional Malaysian appetizer has as many recipes as Malay cooks. This one is savory with interesting textures and complex flavours.

Ingredients:

Chinese pork sausage	3 steamed for 10 minutes and sliced (optional garnish)
egg	3 hard boiled plus 7 large uncooked
salt	1/2 teaspoon
vegetable oil	as required
flour	1-1/2 cups
tofu	one package, firm
cucumber	1/2 English cucumber
bamboo shoots	Most of an 8 ounce tin
shallot	1/2 cup, minced
garlic	2 teaspoons, minced
pork tenderloin	3/4 lb., cut into 1/4" dice
shrimp	18 medium size, shelled, deveined, and chopped coarsely
soy sauce	3 tablespoons
salted soy nuts	3 tablespoons, smashed into powder
water chestnuts	3 tablespoons, minced
white pepper	to taste, but several grinds
hoisin sauce	1/2 cup or so
romaine lettuce	one head
bean sprouts	one cup
Kecap Manis	1/2 cup - Indonesian Soy sauce (also called Ketjap Manis)
sub-recipe	1/2 cup Sweet Thai Chili Sauce

Instructions:

Beat the 7 eggs with 2-1/2 cups of cold water and then add the salt, 3 tablespoons of oil, and the flour. Beat until smooth and then let sit for 30 minutes. To cook, lightly rub a large non-stick pan with oil dribbled on a paper towel and then warm it on low heat. When hot, pour 1/4 cup of batter onto the pan and swirl it to make it thin (pancakes should be about 7" in diameter). Cook until the pancake is a light golden brown, about 3 minutes. Turn it over and cook for a few moments only.

Set the pancake aside and make the next. As you finish, stack the pancakes on top of each other, but offset to allow easy removal. Depending on size, about 12 should be enough.

Drain the tofu in a sieve and then cut it into long, 1/4" by 1/2" strips. Dry the strips as well as you can with paper towel and then sauté them in a tablespoon of oil until they are browned on both sides. Remove and drain on a paper towel. When cooled, slice the strips in half lengthwise and then dice them. Peel, seed, and mince the cucumber into 1/4" dice. Chop the hard-boiled egg into a fairly fine mince. Put each of these into serving bowls.

Blanche the bamboo shoots in boiling water for 5 minutes, drain, and finely dice.

Sauté the shallots and garlic in 2 tablespoons of oil until the shallot is lightly browned, then remove from the pan and reserve. Add another tablespoon of oil and saute the pork until it has lost its pinkness and then add the shrimp. As soon as the shrimp turns pink, add the reserved shallots, soy sauce, soy nut powder, bamboo shoots, and water chestnuts. Season with white pepper. Continue cooking on medium-low heat for about 10 minutes, adding a little water if the mixture is too dry. The end result should be a moist, but not soupy mixture.

To assemble, spread hoisin sauce on a wrapper and lay down a row of lettuce. Cover with the poh piah mixture and then sprinkle on egg, cucumber, bean sprouts, and fried tofu. Roll up the pancake and turn it over, seam side down. Ladle on the Thai Chili sauce or the Ketjap and sprinkle with cilantro.

If you didn't put in too much filling, you can eat it with your fingers, but if you're like me, you'll have to use a knife and fork!