

Kuih Pie Tee (Top Hat)



A favourite with children and adults alike, pie tee is often served as an appetizer, a pre-cursor to other more filling main courses. A crisp, hat shape crust, with a delicious mix of Nyonya delights inside: it is sure to please any who enjoy their pre-dinner nibbles. This recipe in particular calls for a wide variety of mouthfeels, crunchy beansprouts alongside the softer Chinese turnip with just the right amount of succulent fresh prawns for an added treat.

INGREDIENTS



- 140 g rice flour
- 70 g tapioca flour/cornflour
- 50 g plain flour
- ¼ tsp of salt
- 1/8 tsp of slake lime (kapur)
- 2 eggs – slightly beaten
- 275 ml water
- 1 litre palm oil for deep-frying

METHOD



To make pie tee case

Sift all the flours and salt into a bowl. Make a well in the centre and add the beaten egg. Whisk slowly until well mixed.

Add slaked lime and water gradually. Whisk until smooth. Strain the batter.

Heat palm oil. Place pie tee mould into the hot oil until it is heated through. Dip the hot mould in the batter, lift it up and lower it into the hot oil.



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INGREDIENTS



Turnip filling

- 60 ml palm oil
- 300 g prawns (shrimps), shelled and deveined
- 10 cloves garlic, peeled and pounded
- 2 tbsp preserved soy bean paste (tau cheong)
- 1 kg turnip cut into thin strips
- 1 litre water
- 2 tbsp light soy sauce
- 1 tsp thick soy sauce (for colour)
- Salt to taste
- 3 tbsp sugar

Garnishing

- 2 springs coriander leaves (cilantro), chopped
- Omelette, made from 1 beaten egg, sliced thinly
- 1 red chilli, chopped

METHOD



Jiggle it up and down immediately so that the soft edge around the case loosens and forms a brim. If you leave it in the oil without jiggling, you will not get a brim.

When the case hardens (not too hard or it will be difficult to remove), use the tip of a small blunt knife to ease it off the mould. Fry till golden brown. Remove and drain on absorbent paper. Cool and store in an airtight container. Pie tee cases can be stored for a week.

To make pie tee case

Heat the palm oil and fragrant chopped garlic. Add preserve soy bean paste and fry until oil surfaces.

Add in the prawn (shrimps).

Lower the heat, add turnip and stir well. Pour in water. Bring to boil.

Season well with light and thick soy sauce, salt and sugar. Simmer until turnip is soft and gravy becomes dry.

To serve

Spoon the fillings into each pie tee case. Garnish and serve immediately with chilli sauce.