

COOK @ HOME NATIONAL DAY MENU

GREY PRAWNS KUEH PIE TEE

Braised Sweet Turnip, Steamed Grey Prawns, Chopped Egg, Coriander,
Crushed Peanuts, Crispy Pastry Cups, Chilli

(SERVES 2) EASY ★☆☆☆ TIME: 20mins



INGREDIENTS

Braised Turnip Premix	300gm
Grey Prawns, cooked	140gm
Egg, hard-boiled	2 pcs
Coriander	1 sprig
Chilli Sauce	30gm
Peanuts, crushed	50gm
Crispy Pastry Cup	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 of turnip into each pastry cup, followed by prawn, eggs, chilli, peanuts and garnish with coriander.

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COOK @ HOME NATIONAL DAY MENU

TRADITIONAL LAKSA WITH SINGAPORE'S SEA GEMS

Homemade Crabmeat-Snapper Otak Otak, Spicy Coconut Broth,
Bean Sprouts, Taupok Sambal, Quail Eggs

(SERVES 2) EASY ★☆☆☆ TIME: 20mins



INGREDIENTS

Laksa Noodles	300gm
Crabmeat-Snapper Otak, 2 pcs cooked	
Prawns, cooked & halved	6 pcs
Quail Egg, hard-boiled	4 pcs
Spicy Laksa Broth Premix	500gm
Coconut Cream	50gm
Bean Sprouts	30gm
Fish Cake, cooked & sliced	60gm
Taupok (fried beancurd)	6 pcs
Sambal	50gm

METHOD

1. In a pot, warm up laksa broth premix on medium heat. Add in taupok and bring to medium high heat. Stir in coconut cream and keep warm.
2. Heat up oven to 180°C. Warm up otak otak for 10 minutes, set aside and keep warm.
3. Bring pot of water to boil. Transfer noodles, bean sprouts, quail eggs, sliced fish cake, prawns to a noodle basket. Blanch for 20-30 secs to warm the ingredients. Drain the noodles and transfer to a serving bowl.
4. To assemble and serve, scoop laksa broth over the noodles and serve with sambal chilli & otak otak on the side.

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COOK @ HOME NATIONAL DAY MENU

BURNT PANDAN CHEESECAKE

Palm Sugar, Attap Seed Compote

(SERVES 2) EASY ★☆☆☆ TIME: 10mins



METHOD

1. Transfer cake to a serving plate and decorate with attap seed compote or serve on the side. Serve chilled.

INGREDIENTS

Burnt Pandan Cheesecake 1 pc

Attap Seed Compote 60gm

Garnish Décor

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