



Kueh Pie Tee

Serving: Serves four

An easy appetiser to put together, this bite-sized Peranakan favourite delights with its flavourful medley of vegetables, topped with spicy sambal in a crisp tart shell.

Ingredients

20 Mr Popiah Kueh Pie Tee Cups

For the filling

300g of turnip

1 carrot, shredded

10 French beans, julienned

4 – 5 shallots, sliced

3 cloves of garlic, chopped

1 tablespoon of soy sauce

1½ tablespoon of dried shrimp

½ tablespoon of Sarawak Pepper, ground

1 tablespoon of oil

To serve

NY Lily Sambal Asli Lampung

Method

1. In a wok, heat the oil.
2. Add the dried shrimp and fry till fragrant.
3. Add the garlic, followed by the shallots and the rest of the vegetables.
4. Stir-fry until tender before adding the seasonings.
5. Serve with the kueh pie tee shells and side of sambal.