

SINGAPOREAN CHICKEN CURRY ROTI PARATHA PUFFS

Chef Robert Danhi

ASSEMBLY/SERVE

Yield: 50 each (3 bite size puffs - each is half of a Roti Paratha)

Ingredients

4" Spring Home ® Roti Paratha Dough - frozen	25 each
Whole egg - beaten	1 each
Singaporean Chicken Curry (<i>Sub-recipe</i>)	1 recipe
Toasted Shredded Coconut	15 gm



Method

1. Separate dough disks on plastic dividers. If larger than 4" cut into 4" circle.
2. When soft enough, lightly moisten 1/2" perimeter with egg wash, fold over and press firmly on edges to seal together. If desired, refreeze to bake at a later time/date.
3. Transfer to a non-stick surface on sheet pan.
4. Bake (defrosted dough) in pre-heated 425°F in conventional oven for 10-15 minutes or until golden brown.
5. Cool, cut into halves and keep covered until service.
6. Fill with chicken curry. Top with coconut.

SINGAPOREAN CHICKEN CURRY (*Sub-recipe*)

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Yield: 1000 gm - Enough filling for 50 halves Roti Paratha Puffs (using 4" Roti Paratha halves - 66)

Ingredients

Chicken Thighs, 3/4" dice	500 gm
Malaysian Meat Curry Powder #1*** (<i>Sub-recipe</i>)	15 gm
Kosher or Sea Salt	4 gm
Granulated Sugar	5 gm
Ground Black Pepper	1 gm
Vegetable Oil #1	10 gm
Onion, roughly chopped	200 gm
Ginger, thinly sliced/minced	25 gm
Garlic Cloves, crushed	15 gm
Vegetable Oil #2	25 gm
Malaysian Meat Curry Powder #2*** (<i>Sub-recipe</i>)	25 gm
Water/Chicken Stock	400 ml
Coconut Milk	150 ml
Kaffir Lime Leaves	3 gm
Curry Leaves (if available)	2 gm
White Rose Potatoes, 1/2" dice	150 gm

SINGAPOREAN CHICKEN CURRY (Sub-recipe)

Cont'd.

Method

1. Marinate chicken in curry powder #1, salt, sugar, pepper and vegetable oil #1 for at least 2 hours - ideally 12-24 hours.
2. Grind onions, ginger, garlic and vegetable oil #2 into a semi-smooth paste.
3. Fry spice mixture in large sauce pan until aromatic, about 5 minutes.
4. Add curry powder #2, roast for 20 seconds, stirring constantly to avoid excessive browning.
5. Add water/stock, coconut milk, lime leaves, curry leaves. Lower to simmer for 20 minutes.
6. Stir in chicken and bring back up to a boil. Simmer until cooked and nearly tender - about 20 minutes.
7. Add potatoes and bring to a boil, simmer until cooked - about 5-10 minutes.
8. Adjust consistency by smashing some potatoes to thicken or add stock to thin.

***Used in two places. Suggest using Alagappa's brand or Malaysian-Style Curry Powder for Meat sub-recipe.

Malaysian-Style Curry Powder (Sub-recipe)

Chef Robert Danhi

Yield: About 3/4 cup

Ingredients

Ground Coriander	1/4 cup
Ground Paprika	3 Tbsp
Ground Cumin	4 tsp
Ground Anise Seed	1 Tbsp
Ground Turmeric	2 tsp
Ground Long Red Chilies or other Hot Red Chili	2 tsp
Ground Cinnamon	1 tsp
Ground Star Anise	1/2 tsp
Ground Cardamom	1/2 tsp

Method

1. Blend all ingredients well in mortar, blender or mini-food processor. Make sure to grind spices together for at least a minute.