

BLACK PEPPER 'PRA-TA' BAG

黑胡椒“煎饼”包



SCAN FOR
MORE RECIPES!



Cooking Instructions

Cooking Ingredients:

- 1) Love, Afare
Black Pepper Crab Spice
- 2) Butter
- 3) Yellow Onion (Diced)
- 4) Chopped Garlic
- 5) Minced Pork
- 6) Shredded Mozzarella Cheese
- 7) Red & Green Bell Pepper (Diced)
- 8) Red Onion (Diced)
- 9) Roti Prata Pastry

Additional Ingredients:

- 1) Water 300ml
- 2) Light Soya Sauce 1 tbsp

Tips:

For a healthier option, you may use an Air Fryer for Step 9! Simply preheat Air Fryer at 180°C and cook the read-wrapped 'Pra-Ta' Bags for 10 minutes (5 minutes on each side).

Instructions:

- 1) Heat up pan, add butter. Once butter is melted, turn fire to low heat. Add in yellow onion, stir and fry till fragrant.
- 2) Add in chopped garlic, stir and fry till golden brown.
- 3) Add in minced pork and Black Pepper Crab Spice, stir till well mixed.
- 4) Add in 300ml of water and 1 tablespoon of Light Soya Sauce.
- 5) Heat mixture till it boils. Cover lid and simmer for 5 minutes until sauce is almost dry. (Stir the mixture at regular intervals of 1.5 mins).
- 6) Stir in mozzarella cheese, red & green pepper and red onions, mix well and leave mixture to cool for 10 minutes.
- 7) Lay 1 roti prata pastry on tray - ensure pastry is slightly soft to wrap. (Lay on baking sheet or sprinkle flour to avoid pastry from sticking).
- 8) Fold the prata pastry into half and seal the edges together, wrapping the mixture inside the pastry. Repeat step for remaining pastry.
- 9) Heat up pot of oil (~180°C) for deep frying and fry for 2 - 3 minutes till golden brown.