



爱·食·录

LOVE, AFARE

BLACK PEPPER 'PRA-TA' BAG

LOVE LIFE | 爱生活

LOVE FOOD | 爱美食

LOVE TO SHARE | 爱分享

Year after year, friends and families spend quality time together at our restaurants, bonding over our signature Singapore flavours. They told us that they love all that we serve and often want to bring a part of us home. Touched by their fervent requests, we finally curated **Love, Afare** to share our love for the best authentic taste and mementos representing Singapore.

We tested, debated and experimented repeatedly before we decided that they are good enough to represent the best of us. Our fans can now relish our signature flavours at the comfort of their home, recreate and relive the fond memories forged at JUMBO.

Fall in love again at www.loveafare.com.sg

MADE
WITH
PASSION^{SG}
SINGAPORE

BY



爱
·
食
·
录

LOVE, AFARE

BLACK PEPPER 'PRA-TA' BAG

Cooking Instructions

Food Kit 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 Needed:

- | | |
|------------------|--------|
| Water | 300ml |
| 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 ready-wrapped 'Pra-Ta' Bags for 10 minutes (5 minutes on each side).

Instructions:

1. Heat up pan, add butter (*item #2*). Once butter is melted, turn fire to low heat. Add in yellow onion (*item #3*), stir and fry till fragrant.
2. Add in chopped garlic (*item #4*), stir and fry till golden brown.
3. Add in minced pork (*item #5*) and Black Pepper Crab Spice (*item #1*), stir till well mixed.
4. Add in 300ml of water and 1 tablespoon of Light Soya Sauce.
5. Heat mixture till it boils. Cover with a 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 (*item #6*), red & green pepper (*item #7*) and red onions (*item #8*), mix well and leave mixture to cool for 10 minutes.
7. Lay 1 roti prata pastry (*item #9*) 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.