



KARIPAP SARDINES

INGREDIENTS

400g flour

180g butter

1/2 tsp salt

180g water

2 tbsps oil

2 onions, chopped

4 red chillies, chopped

3 potatoes, diced and boiled

Lime juice

Salt to taste

4 cups of oil for deep frying

1 can 425g Ayam Brand Sardines in Tomato Sauce



DOUGH OF KARIPAP

In a bowl, sift the flour and add salt. Rub in the butter into the flour until it resembles breadcrumbs. Then slowly add in the water and combine to form a soft dough into the form of a ball. If you find that the dough is dry you can add a tbsp of water. Then rest the dough.

MIXING FILLING

While waiting for the dough to rest, you can do the filling. Mash the sardines with a fork, then heat up a bit of oil in a pan and sauté the onions and the chillies until translucent. Add in the sardines and cook until thick. Add in the diced potatoes and lime juice. Season to taste. Then remove the pan from the heat and set it aside to cool down

SHAPING

Get the dough and roll it until 1/8 inch thick, cut into 2 inch rounds. Make sure that the dough is not very thick; otherwise it will be difficult to cook. Get one of the round cut dough and fill it with a teaspoon of cooled sardines' mixture and fold it half. Make sure the filling is cold. Then crimp the outside lip of the dough. Repeat it for the rest of the dough.

DEEP FRYING

Heat up the oil in a wok. When it is hot (around 175°C), deep fry the karipap carefully until golden brown. Drain them on kitchen towel and it's ready to serve