



ROTI JOHN

INGREDIENTS

- 1 hot dog bun or 1/2 loaf French bread
- 2 tsps butter or oil
- 1 egg
- 1 shallot, sliced
- 1 can Ayam Brand Sardines in Tomato Sauce 155g
- 1 tbsp Ayam Brand Processed Peas
- 1/2 tsp chilli paste or sliced chillies (optional)
- Salt & pepper to taste



PREPARATION

Heat up the pan with butter and meanwhile cut the bread half lengthwise. Break the egg in a bowl. Add in sardines and the peas with some salt and pepper. Place the inside of the bread on top of the pan then remove it and put on the plate. (or use a toaster)

FRYING

Keep the pan hot and sauté the shallots until translucent. Add into the egg mixture. Let it cook briefly and poke with the wooden spoon gently, so the egg will cook faster. Then reduce the heat and put the bread on top of the egg mixture with the inside facing down until the eggs are set and lightly browned.

PRESENTATION

Place the "roti" on the plate and put some chilli sauce on top of it.