

DIY TURKEY POPIAH

with *Homemade Sambal Chilli*

PREPARING THE SKIN

Place 1 popiah skin on the serving plate.

SETTING THE SAUCE

Spread 1 tablespoon of sweet sauce, 1 tablespoon of sambal chilli and ½ teaspoon of minced garlic evenly across the popiah skin.

ADDING THE FILLING

Scatter 1 tablespoon of crushed peanuts evenly on top of the sauce.
Add 1 piece of lettuce, 1 tablespoon of bean sprouts and
1 tablespoon of chopped eggs on top.

FINISH WITH TURNIP AND TURKEY

Take 1 ½ tablespoons of braised turnips and drain the excess liquid by pressing it against a fork before laying it evenly across.
Add 1 tablespoon of shredded turkey breast meat on top of the braised turnips.

WRAPPING UP

Fold the sides of the popiah skin inwards. Fold the bottom of the skin upwards to pack the ingredients. Firmly compress the ingredients before rolling it up.

Reheating Instructions Before Wrapping

Steam the popiah skin for 4 minutes.
Steam the shredded turkey breast meat and braised turnips for 5 to 10 mins until hot.

Storage Instructions

We advise consumption on the same day of collection or delivery. Otherwise, store in the refrigerator for a maximum of 2 days.