



### PART A

10 g whole cumin  
7 g curry leaves  
80 g corn oil

yield : 30 pieces

# Kuih Loyang Nori

## INGREDIENTS

### PART B

300 ml water  
190 g whole eggs  
(without shell)  
67 g coconut cream  
/ cream  
8 g squid ink  
(optional)

### PART C

165 g blended rice flour  
165 g corn starch  
3 g chili powder  
70 g sugar  
15 g salt  
30 g ground nori  
5 g dried anchovy  
granules

Part A



HEAT THE CORN  
OIL IN A PAN

ADD CUMIN SEEDS  
toss until aromatic

TOAST CURRY LEAVES  
with low heat  
until lightly translucent



DRAIN THE OIL  
with metal colander

CRUSH CURRY LEAVES  
WITH FINGERS



Part C

MIX ALL  
DRY INGREDIENTS

ADD & MIX

+ part A  
(curry leaves-cumin mix)

+ part B  
(wet ingredients mix)

into Part C  
(dry ingredients mix bowl)



REST

the batter for 15 minutes  
for flavours to infuse



Part B

BLEND OR WHISK  
ALL WET INGREDIENTS

whisk until smooth batter is achieved



scan for cooking video

**PREHEAT OIL**  
to 150 °C



**TIPS**  
Dip a wooden chopstick into the oil. The oil is ready when it is bubbling steadily

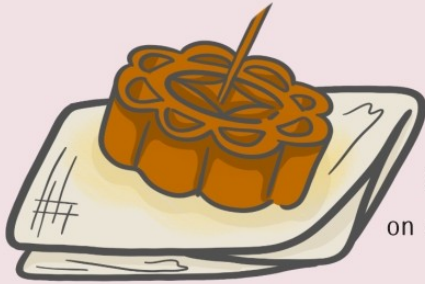


# Kuih Loyang Nori

yield : 30 pieces

**PREHEAT MOULD**

in hot oil before dipping it into the batter



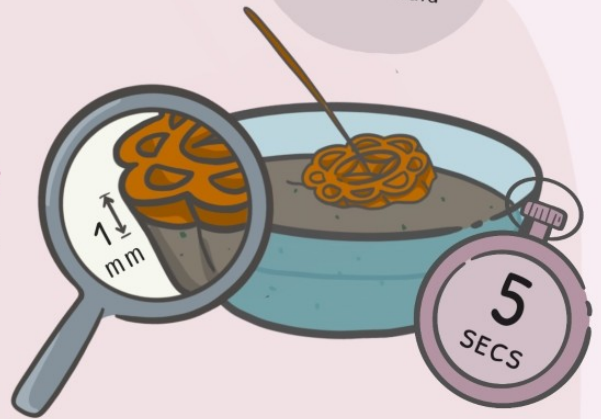
**DISCARD EXCESS OIL**

by dabbing the mould on a piece of cloth

**TIPS**  
Leave 1 mm space from the top of the mould

**DIP MOULD INTO BATTER**

hold the mould for 5 seconds



**TIPS**  
Do not let the mould sit onto the base of the pan while frying

**DIPPING BACK INTO HOT FRYER**

hold the mould for 30 seconds



**RELEASE KUIH FROM MOULD**

lightly shake the mould up & down or use a fork to remove the kuih

**CONTINUE FRYING & FLIPPING**

until the kuih crisps up



scan for cooking video