



Mee Hoon Kueh Ravioli

Recipe by Sharlene,
Winner of the Mystery Box Challenge in Episode 2,
MasterChef Singapore Season 3

SERVES 1-2

PREP TIME 45MINS

COOK TIME 45MINS

INGREDIENTS

Dough

100g plain flour
Water
Pinch of salt

Broth

Prawn shells from **4** locally farmed large prawns
500ml water
Pinch of salt
Dash of pepper
Sugar to taste
Soya sauce to taste

Seafood Paste

1 locally farmed golden pomfret
4 large locally farmed prawns, deshelled
Salt
Pepper
1 tsp soya sauce
1 tsp chopped parsley
1 slice of ginger
1 clove garlic

Mushrooms

Small handful of oyster mushrooms, cut into small pieces
Salt
Pepper
Generous **pinch** of curry powder

Kale Chips

2 locally farmed kale leaves
Pinch of salt
Dash of pepper

Ravioli

3 locally farmed eggs

METHOD

Dough

1. Make dough for the Mee Hoon Kueh by mixing plain flour with a pinch of salt and enough water to form a dough.
2. Knead well until the dough is smooth.
3. Cover with a slightly damp cloth and set aside to rest.

Broth

1. Fry prawn shells in a small saucepan until the shells turn orange and smell fragrant. Add water. Blend the shells using an immersion blender, then boil for 20 to 30 minutes.
2. Strain the stock and discard the shells. Season to taste with soya sauce, salt and sugar.

Seafood Paste

1. Fillet the fish, removing the skin and bones. Blend 1 fillet (1/2 the fish) and 2 prawns into a fine paste with garlic, ginger, parsley and seasoning.
2. Coarsely chop remaining prawns and add to the paste and set aside.
3. Use half the paste for the ravioli filling and fry the rest.
4. To fry, heat the oil from frying the kale and drop teaspoons of the remaining seafood paste into the oil. Fry until golden brown.

Mushrooms And Kale Chips

1. Pan fry mushrooms in a very hot pan with 1 tsp oil till lightly browned. Season with salt, pepper and curry powder.
2. Remove the stem from the kale leaves then roll them up and thinly slice them. Deep fry the kale leaves till crispy, season with salt and pepper.

Ravioli

1. Roll out dough using a pasta roller then cut 3-inch circles from the dough.
2. Place a little seafood paste on one circle, making a small hollow in the middle where the egg yolk can rest.
3. Separate an egg and place the egg yolk in the hollow and cover with another circle of dough.
4. Gently brush egg white over the edge and press gently with a fork to seal the edges.
5. Repeat steps 1 to 4 until you have at least 1 serving's worth (3 raviolis), with 1 egg yolk in each ravioli.
6. Bring a pot of water to boil. Drop the ravioli into the boiling water and boil for 3 minutes on medium high heat.

Plating

1. Scoop the ravioli out from the boil, pour stock over and garnish with fried mushrooms, seafood balls and crispy kale.

RECIPE SHARED BY

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