



EASY HARVEST GOURMET MURTABAK

INGREDIENTS

- 2 Tablespoons Cooking Oil
- 2 Units Onion
- 4 Cloves Garlic
- 3 Sprigs Curry Leaf
- 2 Packets MAGGI® Sambal Tumis
- 2 1/2 Tablespoons Curry Powder
- 1 Packet Harvest Gourmet Stir Fry Mince
- 150 Grams Potato
- 1 Cup Water
- 2 Teaspoons Vegetarian Seasoning
- 2 Teaspoons Sugar
- 1 Teaspoon Tamarind Paste
- 16 Units Spring Roll Skin
- 2 Tablespoons Flour
- 1/4 Cup Water
- 1/2 Cup Cooking Oil



PREPARATION

1. Heat cooking oil, fry the ground ingredients with curry leaves until dry. Add MAGGI® Sambal Tumis and curry powder. Stir until the oil rise to the top.
2. Add Harvest Gourmet® Stir Fry Mince, potatoes and water. Stir until slightly dry.
3. Add vegetarian seasoning, sugar and tamarind paste. Stir well. Set it aside.
4. Mix wheat flour and water.
5. Place the filling in the popiah skin and fold neatly. Glue using a flour mixture. Wrap for a second layer and glue. Repeat for all.
6. Heat cooking oil, fry until crisp. Transfer to plate and ready to serve.

Recipe created by MUHAMMAD HAKIMI

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