



## Roti Telur

Makes 2 pieces



### INGREDIENTS

- 1½ tablespoons vegetable oil, plus extra for greasing (30ml)
- 1 brown onion, finely chopped
- Salt flakes, to taste
- 1 clove garlic, crushed
- 1 small red chilli, seeded and very finely chopped
- ½ teaspoon finely grated ginger
- ¼ teaspoon finely grated turmeric
- 1 teaspoon ground coriander
- ½ teaspoon ground cumin
- 2 eggs
- Sambal Goreng, for serving

### Dough

- 120g plain flour (4¼oz/about ¾ cup)
- Pinch salt flakes, crushed
- ¼ cup warm water (60ml)
- 2 tablespoons vegetable oil, plus extra for rolling (40ml)

### METHOD

1. Make Dough: Mix all ingredients with a wooden spoon to form a soft dough. Knead for about 5 minutes until smooth and elastic, ideally with an electric mixer fitted with a dough hook. Divide into 2 balls, roll lightly in oil, place on a plate, cover loosely with plastic wrap and set aside in a warm place for at least an hour.
2. Meanwhile, heat oil in a frying pan over low–medium heat.
3. Add about two-thirds of the onion and a good pinch of salt, cover and cook for 10–15 minutes until tender and just starting to colour.
4. Add garlic, chilli, ginger, turmeric, coriander and cumin and stir for 30–60 seconds, until aromatic.
5. Transfer to a bowl, fold remaining onion through and set aside.
6. Wipe a heavy-based frying pan with oil and set aside near your workbench.
7. Place a ball of dough onto a greased work bench and gently stretch the edges until it's roughly 30cm (12") square, leaving the centre slightly thicker.
8. Spread half the onion mixture in the middle of the dough in a ring shape with a space in the centre large enough to hold an egg.
9. Break an eggs into the centre.
10. Fold each side of the dough over to form a large neat square, then fold in the corners to form an envelope shape.
11. Place dough into the frying pan. Repeat with remaining dough, onion mixture and egg.
12. Place pan over medium heat.
13. Cook for about 5 minutes each side, until lightly coloured.
14. Increase heat to medium–high, turn parcels over and fry each side for another minute or so, if necessary, until well coloured.
15. Slice and serve, with a dollop of Sambal Goreng if you like.