

Pastel Goreng

Ingredients

3 c Flour	5 T Butter (room temperature)
1 t Salt	13 T Water
3 Egg (hard boiled, cut into 8ths,	plus 1 egg)
5 oz Chicken Breast (chopped)	3 T Vegetable Oil (plus 3 cups)
2 Carrots (finely chopped)	2 Potato (diced)
1 Glass Noodle (bundle, soaked and	cut into 2-inch lengths)
5 Green Onion (sliced)	5 clv Garlic (minced)
2 Shallots (minced)	1/2 Onion (finely chopped)
1/2 t Ground Black Pepper	1 T Sesame Oil
1 t Fish Sauce	1 t Soy Sauce
1 t Sweet Soy Sauce	

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Instructions

- 1.To make the pastry, add flour, 1/2 teaspoon of salt and 1 egg into a large bowl then mix well with a wooden spatula. Add butter to the mixture and stir until the crumbly.
- 2.Add 7 tablespoons of water in 4 additions, stir to mix water with the dough in each addition. When the dough comes together, transfer the dough to the counter and knead for 5 minutes until it is elastic. Transfer dough to a bowl and cover with a plastic wrap. Refrigerate for 30 minutes.
- 3.Meanwhile, heat a pan with vegetable oil on medium high heat. Add garlic, shallots, and onion, stir fry until fragrant onion turns translucent. Add chicken and stir fry until chicken is cooked.
- 4.Add carrots, potatoes, pepper, sesame oil, fish sauce, soy sauce, sweet soy sauce and 1/2 teaspoon salt and mix well. Add 6 tablespoons water to cook carrot and potatoes. Cook until the vegetables are thoroughly cooked and the mixture is really dry.
- 5.Add the glass noodles and green onions and continue cooking for 1 minute. Turn off the heat and transfer to a bowl to cool.

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6. Take dough out of the refrigerator and divide it into 18 equal sized balls. Arrange on a large cookie sheet lined with parchment paper. Cover and refrigerate again for another 30 minutes.

7. Take one dough ball and roll it into a thin circle. Put 1 tablespoon of filling in the center of the dough, add 1 slice of egg on top, then fold to make a half circle. Pull and pinch edges to seal. Pleat the edges, repeatedly pull and pinch the edges to seal. Repeat the process with the rest of the dough

8. Put each puff back onto the cookie sheet and cover. Refrigerate for at least 2 hours.

9. Heat a shallow pan on medium with 3 cups of oil to deep fry. Place chopsticks in the oil to see if the oil bubbles up around it, then it is hot enough to fry. Deep fry the pastels in batches. Scoop hot oil on top of the dough during frying process to create bubble effect on the dough. Fry until both sides are golden brown.

10. Remove pastels and place onto a paper towel lined plate to absorb the oil. Transfer to a cooling rack after 5 minutes. Enjoy with sweet chili sauce.