

Martabak Telor

Ingredients

10 oz Ground Beef
1/2 Onion (chopped)
4 clv Garlic (minced)
6 Green Onions (chopped)
6 Eggs
4 t Curry Powder
1/2 t Ground Black Pepper
1 t Sugar
2 t Salt (plus 1 pinch)
12 Spring Roll Wrappers
5 t Vegetable Oil (2 tablespoons)

Instructions

1.Heat 3 teaspoons oil on medium heat in a skillet. Add onions and garlic, stir-fry until fragrant. Add the ground beef, stir to mix and cook until the meat is browned.

2.Add black pepper and curry, stir to mix. Add salt and sugar to taste. Cook until the liquid from the meat has evaporated. Add half of the green onions. Stir briefly until just wilted. Remove from heat and place into a large bowl, set aside to cool.

3.In a small bowl beat 2 eggs with a pinch of salt. Add 2 teaspoons oil to the skillet on medium heat. Once hot add the eggs and quickly scramble for 1-2 minutes. Transfer to beef mixture bowl.

4.Once the beef mixture is completely cooled, add remaining green onions and mix well. Crack 4 eggs

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into the mixture and mix well. Divide the filling up into 12 portions.

5. Add 1/2 teaspoon oil to small skillet over medium low heat. Remove pan from heat then add spring roll wrapper to the skillet, add one portion of filling evenly around the center of the wrap. Fold the leftover wrapper from the 4 sides like folding an envelope, making sure all the filling is well covered with the wrapper.

6. Put the pan back on the burner. Turning it over several times, until the egg is set and the exterior is hot and golden brown. Repeat the process for the rest of the wrappers. Drain on paper towels and serve immediately.