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**Sarah FC Lee** (right) unwinds by conjuring pie recipes in her mind as she drifts into dreamland. Her first attempt at working on pastry was far from successful, but with perseverance, passion and encouragement from her late mother, she mastered pastry baking and has successfully developed several variations of fragrant, buttery and crisp shortcrust pastry to complement the pie fillings in this book.

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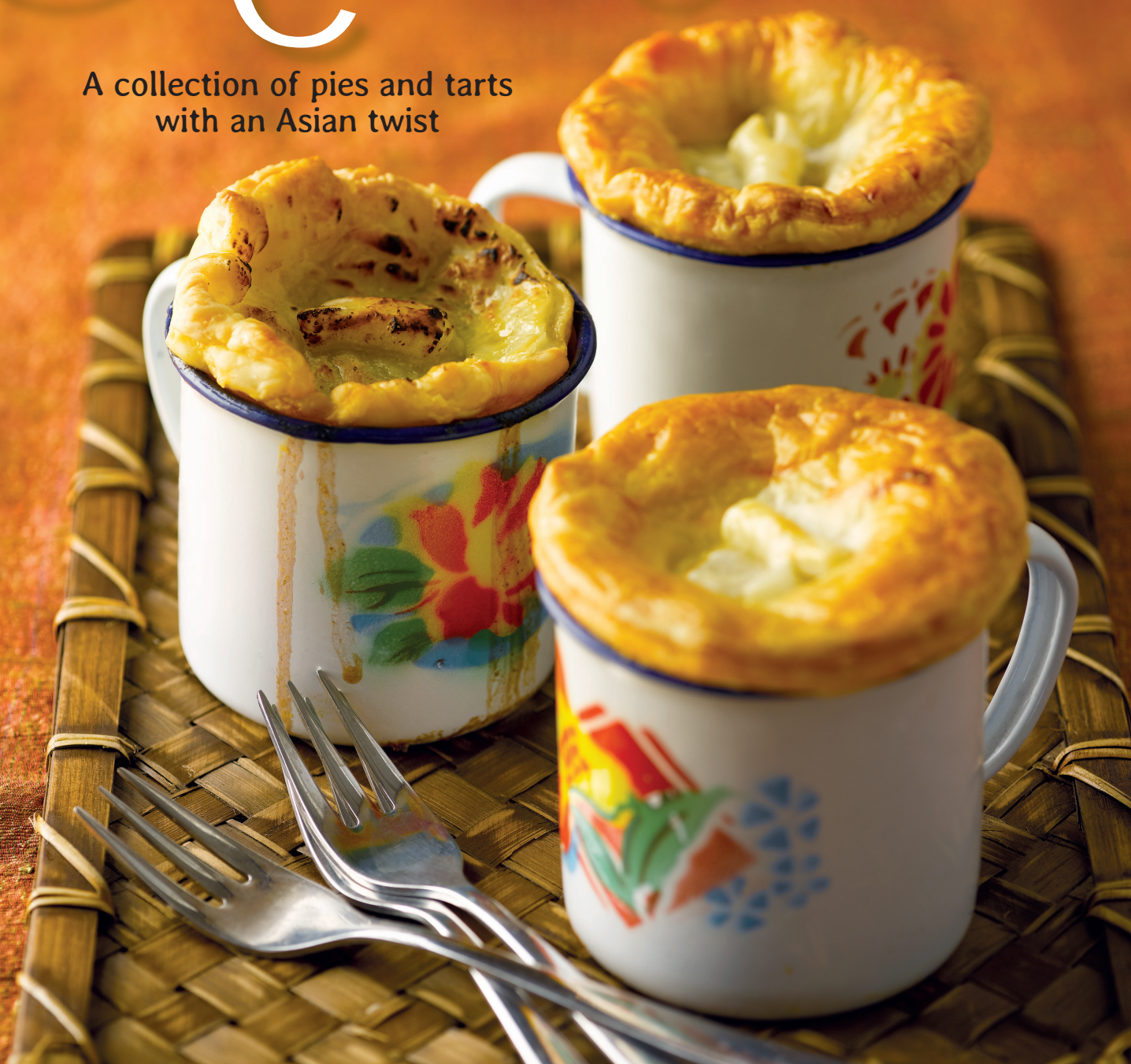
*Asian Pies* A collection of pies and tarts  
with an Asian twist

Marshall Cavendish  
Cuisine

Evonne Lyn Lee & Sarah FC Lee

# Asian Pies

A collection of pies and tarts  
with an Asian twist



*Asian Pies*

A collection of pies and tarts  
with an Asian twist

Comprehensive introduction  
to making pies

...

Informative stories and recipe headnotes  
detailing the origin and unique  
charm of each pie

...

Wide variety of pie crust recipes  
to mix and match

...

Clear and concise  
step-by-step instructions

...

Insightful cooking tips  
and troubleshooting guide

...

Illustrated glossary  
of ingredients  
and baking tools



For Review Only

# Asian Pies

A collection of pies and tarts  
with an Asian twist

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## Introduction

Growing up, my co-author Sarah and I were constantly surrounded by the aromas of Asian cooking from our beloved late mothers' kitchens, and this cookbook, *Asian Pies*, stems from the memories that are vivid till today. Here, we present our heirloom recipes for rich curries, flavourful stews and desserts, but adapted as fillings for pies and tarts. By giving the dishes a contemporary twist, we hope they will appeal to the younger generation, connecting them with their culinary heritage and helping to preserve it.

Flexibility underpins the recipes in this book. Should you make the spice pastes from scratch or use ready-made ones? It's your choice. Don't fancy pork? Go ahead and substitute it with chicken. Lack the equipment like pie dishes or tart tins? You can use clay pots, oven-proof Corningware dishes, stainless steel or aluminium tins and trays and even enamelware including traditional tiffin carriers (*tingkat*).

For the pastry required in these recipes, you can use flaky, shortcrust, phyllo or puff pastry. If you prefer puff or phyllo pastry, using the store-bought version will save you the time and effort of making your own. But if you're game to roll up your sleeves and make your own pastry, try the plain, spiced and shortcrust pastry recipes developed by Sarah to complement the Asian pie fillings featured in this book. You could also make your own flaky pastry.

We hope you will enjoy baking the pies and tarts as much as we enjoyed coming up with them.





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## Vietnamese Beef Stew Pot Pie



Family: Serves 5 • Personal: Makes 5 pies

*Tip* Beef off-cuts comprising trimmings from other cuts of beef and sinew are cheaper and suitable for this stew.

It's Western and yet Asian at the same time. This robust meat stew braised with tomato paste and cinnamon, is given a flavour boost with Asian ingredients like ginger, fish sauce, lemongrass and a hint of curry powder that makes for a tasty pot pie.

1 egg, lightly beaten for egg wash

### PASTRY

Plain shortcrust, Puff

### FILLING

500 g (1 lb 1½ oz) beef brisket, diced into 4-cm (1½-in) cubes

2 Tbsp fish sauce

½ tsp meat curry powder

Thumb-size ginger, peeled and finely minced

½ tsp ground black pepper + more to taste

3 Tbsp oil

2 cloves garlic, peeled and bruised with a cleaver

1 stalk lemongrass (*serai*), white portion, bruised with a cleaver

5 cm (2 in) cinnamon stick

1 star anise

1 large onion, peeled and diced

2 Tbsp tomato paste

1.5 litres (48 fl oz / 6 cups) water

150 g (5 oz) radish, peeled and diced into 2-cm (¾-in) cubes

200 g (7 oz) sweet potato, peeled and diced into 2-cm (¾-in) cubes

2 sprigs Vietnamese mint or laksa leaves (*daun kesom*)

½ tsp salt

Ground black pepper, to taste

1. Prepare filling. In a deep mixing bowl, marinate beef with fish sauce, meat curry powder, ginger and ground black pepper for 15 minutes.

2. Heat oil in a medium saucepan over medium heat. Sauté the garlic, lemongrass, cinnamon stick and star anise until aromatic. Toss in onion and sauté until soft.

3. Add marinated beef and continue cooking for another 15 minutes until the meat becomes opaque. Add tomato paste.

4. Add water. Lower heat and let the meat cook for 90 minutes. Add radish and cook for at least 20 minutes, followed by the sweet potato and Vietnamese mint or laksa leaves. Add more water if needed. Continue cooking until beef is tender. Season with salt and ground black pepper to taste.

5. Allow the filling to cool overnight for the flavours to develop before using. Discard lemongrass, star anise, cinnamon stick and mint or laksa leaves.

6. Preheat the oven to 180°C (350°F) for at least 10–15 minutes.

7. **To assemble:** Roll out the dough between 2 pieces of silicon baking sheets or onto a lightly floured surface to a 3 mm (⅛ in) thickness, with about 3 cm (1⅓ in) in excess of the pie dish.

8. Spoon filling into each enamel mug to about two-thirds full. Cut the dough 2 cm (¾ in) larger than the circumference of the mug to cover the filling. Press the edges below the rim of the mug and seal with a bit of water. Trim excess dough.

9. Create steam holes by making a small cross in the pie top using the tip of a knife. Crimp pie edges as desired. Using a cookie cutter of your choice, cut shapes using pastry trimmings to decorate the pie.

10. Bake for 30–40 minutes or until golden brown.



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## Ayam Korma Shepherd's Pie



Family: Serve 5 • Personal: Makes 5 pies

Mahes, Sarah's friend who cooks very good Indian curries makes a scrumptious Ayam Korma that is lip-smackingly tasty. What makes her version appetising is ground cashew nuts that not only thickens the korma but renders it creamy and nutty!

4 large potatoes, peeled and boiled for 10 minutes then sliced into 3-mm (1/8-in) thick pieces  
1 egg, lightly beaten for egg wash  
fried curry leaves, for garnish

### PASTRY

Atta shortcrust, Plain shortcrust, Puff

### REMPAH

1 green chilli, seeded  
40 g (1 1/4 oz) cashew nuts  
125 g (4 oz) freshly grated skinned coconut

### FILLING

125 ml (4 fl oz / 1/2 cup) oil  
2 cardamoms (*buah pelaga*), bruised  
1 star anise (*bunga lawang*)  
4 cm (1 1/2 in) cinnamon stick (*kayu manis*)  
2 stalks curry leaves, discard stalks  
1 large onion, peeled and sliced  
1 Tbsp ginger paste  
1/2 tsp garlic paste  
500 g (1 1/2 oz) chicken, diced into 3-cm (1 1/5-in) cubes  
60 ml (2 fl oz / 1/2 cup) water  
1 medium carrot, peeled and diced  
1 Tbsp ground coriander (*serbuk ketumbar*)  
1/2 Tbsp ground fennel (*serbuk jintan manis*)  
1/2 tsp ground turmeric (*serbuk kunyit*)  
1 large tomato, seeded and cut into 2-cm (3/4-in) cubes  
60 ml (2 fl oz / 1/4 cup) yoghurt  
70 g (2 1/2 oz) green peas  
Salt to taste  
Ground white pepper to taste  
1 fresh green chilli, seeded and cut into 2-cm (3/4-in) pieces  
2 sprigs coriander (*cilantro*), roughly chopped

1. Prepare *rempah*. Place all ingredients in a food processor and grind into a paste.
2. Prepare filling. Heat oil in a wok or medium saucepan over medium heat. Fry cardamoms, star anise, cinnamon and curry leaves until aromatic.
3. Add onion and sauté until soft. Add ginger and garlic paste and continue cooking for 1 minute before adding in the chicken. Cook until the meat turns opaque.
4. Add water. Add *rempah*, carrot, ground spices (coriander, fennel, turmeric) and tomato. Mix well. Bring to a boil over medium heat.
5. Stir in the yoghurt and mix well. Add green peas. Season with salt and pepper to taste. Toss in the green chilli and coriander leaves and mix well. Allow filling to cool down overnight for the flavours to develop.
6. Preheat oven to 180°C (350°F) for at least 10–15 minutes.
7. **To assemble:** Using a slotted spoon, scoop filling into a 20 cm (8 in) deep pie dish to two-thirds full.
8. Spread potato slices over the filling. Brush potato topping with egg wash using a pastry brush.
9. Bake for 40–45 minutes or until the potato is golden brown.
10. Top with fried curry leaves.





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# Seafood

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## Malaysian Muar Otah Parcels



Personal: Makes 8 parcels

These parcels of *otah* (spiced fish paste) are a cinch to make. All you need are two key ingredients: good Muar *otah*, reputedly Malaysia’s best and puff pastry. If you want a peppery accent, sandwich the *otah* with wild pepper leaves, then wrap up and into the oven they go for 15 minutes.

1 egg, lightly beaten for egg wash

**PASTRY**

Flaky, Puff pastry, 2 sheets  
24 cm (9½-in) pastry squares

**FILLING**

2 packets 180 g (6 oz) fish *otah*  
8 wild pepper leaves (optional)

*Tip* Fish *otah* can be substituted with prawn or *sotong otah*.

1. Preheat the oven to 190°C (370°F) for at least 10–15 minutes. Meanwhile, cut each *otah* while frozen into 2 pieces.
2. Remove two puff pastry sheets straight from the freezer. Cut into four square pieces, each measuring 8-cm (⅓-in). Set aside trimmings to decorate the pie top.
3. **To assemble:** If using flaky pastry, roll out the dough between 2 pieces of silicon baking sheets or onto a lightly floured surface to a 3 mm (⅛ in) thickness. Sandwich each piece of *otah* between 2 pieces of pepper leaves, if using, and then place it in the centre of the pastry square. Using a pastry brush dipped in water, brush along the rim of the pastry. Bring each corner of the pastry to the centre and press along the rims to seal the pastry. Using a leaf cutter, cut out 4 pastry leaves and lay them over the joints. Make small pastry rosettes for the centre of each parcel.
4. Give each parcel an egg wash using a pastry brush. Bake for 15 minutes or until golden brown.





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## Coconut and Pineapple Tartlets



Makes about 30 tartlets

Pineapple and coconut ooze vibrant tropical aromas! This tart is a throwback to the sixties when coconut tarts crowned with a red maraschino cherry were considered a treat. Sarah's inspiration for this tart came from a café bakery in her hometown popular for its coconut and pineapple confection.

30 store-bought sweet shortcrust tartlet cases

### COCONUT FILLING

10 g sugar  
50 ml (1<sup>2</sup>/<sub>3</sub> fl oz) water  
1 pandan leaf, knotted  
80 g (2<sup>4</sup>/<sub>5</sub> oz) freshly grated skinned coconut  
1/2 tsp salt

### PINEAPPLE JAM

1 large pineapple, peeled, cored and coarsely chopped  
125 g (4<sup>1</sup>/<sub>2</sub> oz) sugar  
2 cloves  
2 cm (3/4 in) cinnamon stick  
1 tsp lemon juice

1. Prepare coconut filling. In a small saucepan, boil sugar and water with the pandan leaf over medium heat until the sugar has dissolved. Add grated coconut and salt. Cook for 5 minutes. Remove from the heat, discard pandan leaf. Allow it to cool.
2. Prepare pineapple jam. Place grated pineapple, sugar, cloves, and cinnamon into a small saucepan and cook over low heat until it turns into a thick and gooey paste with a jam-like consistency. Remove from the heat and add lemon juice. Mix well. Allow it to cool.
3. Preheat oven to 180°C (350°F) for 10–15 minutes.
4. **To assemble:** Fill half of each tartlet case with half teaspoon of pineapple jam followed by 1 heaped teaspoon coconut filling. Repeat until both fillings are used up.
5. Bake until the coconut turns slightly brown or until a buttery aroma fills the air.

*Tip* Store-bought tartlet cases are available at baking supply shops. Prepare the coconut filling and pineapple jam a few days ahead.