

Wendy Hutton's *Singapore Food* has been recognised as one of the most authoritative titles on the unique culinary heritage of Singapore.

First published in 1979, it was the only cookbook of its genre to provide an extensive socio-historical map of the culinary traditions of the island state. This edition retains the fascinating insights into how the various ethnic groups mingled and influenced one another's culinary styles in intriguing ways, and includes food preparation tips and a comprehensive glossary of ingredients.

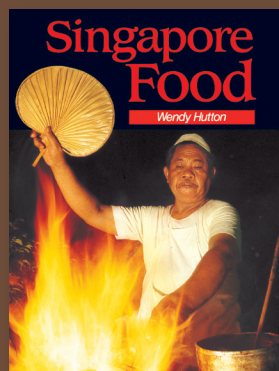
Wendy Hutton presents more than 200 recipes, including dishes such as Roti John and Spicy Banana Leaf Stingray, that have been made even better after years of testing. Whether it is famous hawker fare, home-style cooking, special festive food or popular restaurant dishes, *Singapore Food* has it all.

*"Wendy Hutton's Singapore Food is the only other cookbook (besides mine) that I keep in my kitchen and actually cook from."*

*Charmaine Solomon, internationally acclaimed author of The Complete Asian Cookbook*

*"For years, Wendy Hutton's Singapore Food was my bible. How nice to have a new testament."*

*Terry Durack, restaurant critic, Independent on Sunday, London*



Featured on the cover of the original edition of *Singapore Food* (pictured left) was Ngawan bin Truno Sumito, the late owner of Fatman Satay — the famous Stall No.1 of the Satay Club at the Esplanade in the 1970s. Gracing the cover of this edition is his son, Mantoyo bin Ngawan, who has taken over the business of preparing and grilling the delicious sticks of succulent, smoky-flavoured meat over a charcoal fire, now located at the Lau Pa Sat Festival Market.

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WENDY HUTTON

Singapore Food

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# Singapore Food

A treasury of more than  
200 time-tested recipes

*With*  
**BONUS RECIPES**  
*from*  
Wendy Hutton's  
*The Food of Love*





For Reveiw Only  
WENDY HUTTON

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A treasury of more than 200 time-tested recipes

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Design : Lynn Chin  
Food Preparation : John See  
Photography : Jambu Studio

The Publisher wishes to thank Lim's Arts and Living for the loan and use of their tableware.

Published by Times Books International in 1989  
Reprinted 1992, 1994, 1999, 2003  
Published as Singapore Food New Edition in 2007, reprinted 2010  
This new edition 2018

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Published by Marshall Cavendish Cuisine  
An imprint of Marshall Cavendish International



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E-mail: [genref@sg.marshallcavendish.com](mailto:genref@sg.marshallcavendish.com)  
Website: [www.marshallcavendish.com/genref](http://www.marshallcavendish.com/genref)

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Marshall Cavendish Corporation, 99 White Plains Road, Tarrytown NY 10591-9001, USA • Marshall Cavendish International (Thailand) Co Ltd, 253 Asoke, 12th Floor, Sukhumvit 21 Road, Klongtoey Nua, Wattana, Bangkok 10110, Thailand • Marshall Cavendish (Malaysia) Sdn Bhd, Times Subang, Lot 46, Subang Hi-Tech Industrial Park, Batu Tiga, 40000 Shah Alam, Selangor Darul Ehsan, Malaysia.

Marshall Cavendish is a registered trademark of Times Publishing Limited  
National Library Board, Singapore Cataloguing in Publication Data

Names: Hutton, Wendy.  
Title: Singapore food / Wendy Hutton.  
Description: Singapore : Marshall Cavendish Cuisine, 2018. | First published: Times Books International, 1989.  
Identifiers: OCN 1022914583 | 978-981-48-2811-6 (hardcover)  
Subjects: LCSH: Cooking, Singaporean. | LCGFT: Cookbooks.  
Classification: DDC 641.595957--dc23

Printed in Malaysia

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When *Singapore Food* was first published in 1979, little did I dream that I would be writing an updated edition more than 25 years later.

I never planned to write a cookbook. On moving to Singapore in 1969, my delight at the incredible range and exciting flavours of the food was matched by my frustration at not being able to find any English-language cookbooks on local cuisines. I had no idea how to reproduce the marvellous dishes I ate at the food stalls, coffee shops, restaurants and in friends’ homes, and many of the local ingredients were a total mystery to me.

That started me on a culinary journey that I’m still pursuing today, many years and many cookbooks later, poking constantly into kitchens and markets, asking, tasting, comparing, cooking, eating and in the end, learning.

Today, dozens of cookbooks on Singapore’s different cuisines are available. Reproducing Singapore’s fabulous food, whether at home or abroad, is now so much easier with modern appliances to help speed up preparation and with many prepared sauces, sambals and spice mixes available. Overseas, once-exotic ingredients are now commonplace. I have incorporated these developments into this edition of *Singapore Food*, especially the use of labour-saving devices.

All of the best-loved recipes from the original *Singapore Food* are here, together with a number of “new classics” and a few favourite recipes that somehow didn’t make it to the first edition. My love affair with Singapore food still endures. Even though I now live in Sabah in Malaysian Borneo, I continue to make frequent trips to Singapore, ostensibly on business but in truth, to indulge in my love for its glorious food.

Wendy Hutton

*Chah pah boey? Sudah makan? Sappittacha?*

Food is a national obsession in Singapore. When you meet a friend, you don’t ask “How are you?” but “Have you eaten?” The reason becomes apparent the moment you begin to experience the culinary delights of Singapore.

One of the first outsiders to sample the local food was Stamford Raffles; when he stepped ashore in 1819 to negotiate the purchase of the island as a British trading base, he was showered with juicy red *rambutan* and other fruits by the local Malays. Raffles’ reaction to this first meal in Singapore was not recorded, but ever since, the response to its cuisine has been so enthusiastic that Singapore is now recognised as an unrivalled centre for Asian food.

Singapore is unique in Southeast Asia, not only socially and economically but gastronomically. Three great cultures — Chinese, Malay and Indian — meet, mingle and flourish. Over the past century and a half, they have influenced one another to varying degrees, resulting in food that is as ancient in style as the spice combinations described in a 3,000-year-old Sanskrit document, or as modern as today’s instant noodles.

The food of a country provides a fascinating insight into the very soul of its people, and it has always puzzled me that social historians seem to ignore such an obvious subject. Because the background of the different peoples who migrated to Singapore is such a fascinating topic, as well as having shaped the food as it is today, I have discussed this at considerable length. This book is divided into three parts.

## The Background

introduces the people of Singapore and their food. It looks at their original cuisines and examines ways in which the different racial groups have influenced one another’s food in unique and exciting ways. In “A Quartet of Cooks”, we meet four cooks, each of whom gives us an insight into her lifestyle, attitudes towards food and the basic cooking techniques representative of traditional Chinese, Malay, Indian and Nonya households.

## Recipes

presents the best of Singapore food in a total of 219 recipes — 180 of the most popular recipes from the first edition of the book, some of them made even better, and an additional 39 recipes. When using the recipes, be sure to refer to the glossary if you are unsure about any ingredient.

## A Singapore Kitchen

is basically the “how to do it” section of the book, with major ingredients discussed in detail in the Glossary (and substitutes recommended) and advice on how to prepare certain basics, how to store ingredients and a description of essential utensils and certain helpful techniques under Utensils and Methods.



## A QUARTET OF COOKS

A great many changes have taken place since I interviewed my four cooks almost 30 years ago. All sorts of conveniences they would never have dreamed of now make cooking so much quicker and easier. Efficient mini-blenders grind spices and seasonings in a whizz, and food processors transform food to a coarse mince, a paste or purée in moments. Most Singapore cooks, however, still keep their trusty old granite mortar and pestle for some tasks, above all, for making *sambal belacan*.

Unfortunately, one thing most of today's cooks lack is time, and cooking elaborate meals is now usually reserved for the weekends or special occasions. However, the lack of time is mitigated to some extent by the availability of prepared spice blends, *sambals* and sauces, and of good substitutes for fresh coconut milk. These are a great boon for busy cooks, though if you have time, doing it the old way is still best.

Follow me, then, into the kitchens of my four Singapore cooks. They may have come from a different era, but their values and good food are still with us today.

### Madam Fu: At home with the kitchen god

"Come to my eldest brother's house for dinner next Tuesday night," Jok En suggested. I accepted immediately, not only because I would be among friends, but because Jok En and good food were inseparable. We had been eating out together for more than a year, starting in Kuala Lumpur where we had met, and continuing in Singapore where we now both worked. It was through Jok En, a young Chinese of Cantonese-Hainanese origin, that I really discovered Singapore food.

Together, we had set fire to our mouths eating fish-head curry at a well-known Indian restaurant, and had perched on bamboo stools among the coolies along the banks of the Singapore River, sucking at braised ducks' feet. We'd eaten raw fish salad to commemorate Chinese New Year in a Cantonese district where wealthy men discreetly housed their lady friends, and had committed the dreadful sin of asking for a meat curry the first time we unwittingly entered a Hindu vegetarian restaurant. After poking through the jewellery in dusty old pawnshops, we'd dashed to the nearest satay seller or bought slices of freshly barbecued sweet dried pork to chew on.

Jok En was the second daughter in a family of six children. Since her father died several years earlier, the eldest brother had become the head of the household, but her mother, Madam Fu, continued to live with the youngest son in her old house in a village.

On the appointed evening, I eagerly approached the home of Eldest Brother. My arrival was heralded by the staccato gunfire of exploding crackers flung in my path. Giggling somewhat guiltily, three little boys came out from behind a bush and chorused "*Kong Hee Fatt Choy*, aunty" — Prosperity and a Happy New Year! These words were being said all over Singapore that evening, for it was the beginning of Chinese New Year, the biggest, brightest and noisiest feast in the Chinese calendar. Like millions of Chinese around the world,

Jok En and the rest of the Fu clan were getting together for the traditional family reunion dinner.

The small living room of the flat (one of thousands built by the government to house almost half the population of Singapore) overflowed with brothers, sisters, nieces and nephews. Presiding over it all was the granny of the family, Madam Fu. Small red paper packets or ang pow containing gifts of money were handed to the children, who laughingly executed the traditional forehead-to-floor kow tow to their elders. Madam Fu pretended to grumble at the lack of genuine respect among the younger generation, but her crinkling eyes and widely smiling mouth gave her away. The younger children nibbled on salted black melon seeds while incense sticks were lit and placed in front of a small, red-painted altar. Honour was being paid to Tsao Wang, the Kitchen God, who was about to depart on his annual trip to Heaven to report on the family's conduct during the past year.

The noise of frying food and the clatter of pans in the kitchen warned us that dinner was not far off. New Year, like all Chinese festivals, provides an excellent excuse for a banquet. Good food brings happiness, and on happy occasions such as this, no expense is spared. Even without the excuse of special festivals — such as *Cheng Beng* (All Souls' Day) when honour is paid to the dead and food is set out on their graves, or the Moon Festival when the large moon-shaped cakes stuffed with eggs, nuts, fruit and spices are even more popular than the traditional coloured paper lanterns — a group of friends or relatives will get together for the sole purpose of enjoying a ten-course dinner.

There was no room for a large round banquet table in the Fu's flat, nor were there servants to ensure a steady flow of dishes from the kitchen. Instead, several large platters were set together on the serving table, and everyone helped themselves before finding an empty chair or a quiet corner.

Platters of golden, crisply fried chicken and spiced braised duck, fragrant with star anise and cinnamon, sent us reaching for chopsticks. Fingers grasped huge prawns, their pink shells touched with brown soy sauce in which they had been cooked. Large dried black mushrooms, as dark as midnight and as smooth as velvet, glistened in a clay cooking pot. An exquisite combination of tiny golden corncobs (so small they could be eaten whole), vivid green snow peas and crisp white water chestnuts sat beside another dish known as *chap chye*. Who would credit that this mixed vegetable dish containing such quaintly named ingredients as "golden needles" (dried lily buds) and "cloud ear fungus" had undergone a transformation and finished up in the West as "chop suey"!

Everything I sampled was superb, but the mushrooms, bursting with juices, seemed the most delicious dish of all. Madam Fu, who had cooked the mushrooms, grinned with pleasure — what cook doesn't love to have her food praised? — and explained that because of their umbrella-like shape, mushrooms were thought to represent family unity: "They cover the family and hold it together, so we must always serve them on festive occasions." I thought that the taste alone would justify their presence.

The following week, I set off with Jok En to her mother's home for a lesson in cooking black mushrooms. The house was at the back of a *kampung* (village) in Changi, right opposite the grim gaol (relocated today) where hundreds of British and Australian soldiers were interned during World War II. To reach the house, we passed the village shops that straggled along the main road (the provisions shop, the bicycle repairer, the seamstress, and the fat-bellied Indian *mee* seller whose checked *sarong* was held up by a vivid maroon belt with yellow leather pockets), then followed a narrow lane past huts overflowing with children, plastic furniture, the sound of television and the quacking of a few grubby ducks.

Madam Fu's old-fashioned wooden home squatted under tall coconut palms at the back of the *kampung*. The true centre of the house was the kitchen, a large cement-floored room with a work table in the middle. Unpainted wooden cupboards, old biscuit tins used as storage bins and cooking utensils were stacked about in a rather haphazard fashion. Heavy blackened iron woks, known locally as *kualis*, hung like peasant hats from the walls. A row of traditional cooking pots made of terracotta or pale grey clay sat on the shelf, as beautiful in their utter simplicity as a delicately painted Chinese porcelain teacup.



# Soups

# For Review Only

A meal without soup to help moisten the rice would be unthinkable to many Chinese, especially the Cantonese. Soups range from simple family soups of pork or chicken stock with a few added leafy greens and perhaps some bean curd or mushrooms, to elaborate gourmet soups which are a major part of the meal rather than just an accompaniment to rice.

During family meals, soup is generally served in small bowls with everyone taking a few sips or spooning it over the rice throughout the meal. At formal dinners or banquets, rich soups are served at the start of a meal, after the entrée or Cold Dish, with thin, “cleansing” soups served towards the end of the meal.

Singapore’s Malays do not usually eat soup together with rice, and Singaporean Indians generally limit their repertoire to substantial mutton soup and to the Southern Indian thin spicy soup known as *rasam*.

(Please note that noodle soups such as Singapore’s famous *laksa lemak* and *mee siam* are in the rice, noodles and bread section.)

- |       |  |
|-------|--|
| 30-31 | Basic Chicken or Pork Stock<br>Nonya Pork, Prawn and Crab Ball<br>Soup <i>Bakwan Kepiting</i><br>Fragrant Pork Bone Soup <i>Bak Kut Teh</i><br>Soup with Stuffed Cucumbers |
| 33    | Duck and Salted Cabbage Soup<br>Sichuan Sour Hot Soup  |
| 34-35 | Pork and Winter Melon Soup<br>Fish Ball Soup<br>Rich Sweetcorn Soup<br>South Indian Hot Sour Soup <i>Rasam</i>   |
| 36    | Indian Mutton Soup <i>Sop Kambing/Tulang</i><br>Sri Lanka Coconut Milk Soup <i>Sothi</i>   |







# For Review Only

## Duck and Salted Cabbage Soup

This is a traditional course in a meal of Peking duck, using the carcass to make a robust soup. However, you could make it any time if you buy roasted Chinese-style duck, available in almost any Chinatown around the world. Use the duck meat for another dish and save the bones to make this soup, boosting the flavour by simmering it with chicken stock.

- 500 g salted Swatow mustard cabbage (*kiam chye* or *ham choy*)
- 6 cups (1.5 litres) chicken stock, preferably home-made
- duck giblets & trimmings if available
- 1 roasted duck carcass
- 1 large tomato, cut into 8 wedges
- liberal sprinkling of white pepper

Soak the salted cabbage in 2–3 changes of cold water for 1 hour. Drain and squeeze out any moisture. Rinse under running water, then drain and squeeze again. Chop coarsely.

While the cabbage is soaking, put the chicken stock and duck giblets, trimmings and duck carcass in a pan. Bring to the boil, reduce the heat, cover the pan and simmer 1 hour. Strain and discard the bones, trimmings and giblets.

Return the stock to the pan with the cabbage. Bring to the boil, reduce the heat, cover the pan and simmer 30 minutes. Add the tomato and cook until the tomato softens, 2–3 minutes. Transfer the soup to a serving bowl and sprinkle with pepper and serve hot.

## Sichuan Sour Hot Soup

Sichuan food became really popular in Singapore in the 1970s, and has remained so, its robust and often chilli-hot flavours appealing to local tastes. This soup is a classic and could be made in advance, re-heating and adding the cornflour and egg at the last minute.

- 2 teaspoons vegetable oil
- 50 g pork, shredded
- 50 g chicken breast, shredded
- 2 heaped tablespoons dried wood ear fungus, soaked and shredded
- 4 large dried black mushrooms, soaked and shredded
- 100 g soft bean curd, cut into 1-cm cubes
- 4 cups (1 litre) chicken stock, preferably home-made
- 1 teaspoon light soy sauce
- 1 teaspoon Chinese rice wine, preferably *Shao Hsing*
- 1 teaspoon sesame oil
- 2–3 teaspoons Chinese black or red vinegar, or malt vinegar
- 1 tablespoon cornflour
- $\frac{1}{4}$  cup (60 ml) water
- 1 egg, lightly beaten
- $\frac{1}{4}$ – $\frac{1}{2}$  teaspoon white pepper
- salt to taste
- 1 spring onion, finely sliced

Heat the oil in a pan and stir-fry the pork and chicken for about 2 minutes until they change colour. Add the fungus and mushrooms, stir for a few seconds then add the bean curd and stock. Cover the pan and simmer 10 minutes. Add soy sauce, Chinese rice wine, sesame oil, vinegar and simmer 3 minutes.

Combine the cornflour and water, then add to soup, stirring over low heat until the soup thickens and clears.

Just before serving, stir in the beaten egg and season with white pepper and salt to taste. Transfer to a large soup bowl, garnish with spring onion and serve piping hot.



# Rice, noodles and breads

Rice is the basis of main meals in almost every Asian country, and that goes for Singapore too. However, when it comes to a light meal or snack, nothing rivals noodles. Introduced to Singapore by the Chinese, noodles have been enthusiastically adopted by other ethnic groups who have come up with their own distinctive noodle dishes.

Western-style bread is popular in Singapore, especially as a quick and convenient breakfast. Most Indians, however, prefer their traditional breads and pancakes and who can blame them! Chinese-style buns and pancakes made from wheat flour are a northern Chinese staple and, these days, can be bought frozen in Singapore supermarkets, as can Indian *roti paratha* and *naan*. Even the Malay rice cakes (*ketupat*) — little woven coconut-leaf baskets filled with rice and simmered — now come in an instant version.

41	Noodles Tossed with Seasoning <i>Kon Loh Mien</i> Rice Vermicelli Soup <i>Beehoon Soup</i>	54-55	Malay-style Fried Rice <i>Nasi Goreng</i> Chinese Fried Rice Rice Porridge with Chicken Festive Yellow Rice <i>Nasi Kunyit</i>
42	Spicy Nonya Rice Vermicelli Salad Rice-Flour Noodles Fried with Pork, Prawns and Squid <i>Char Kway Teow</i>	56	Rice Cooked in Coconut Milk <i>Nasi Lemak</i> Indian Leavened Bread <i>Naan</i>
44-45	Fried Rice Vermicelli <i>Fried Bee Hoon</i> Nonya Birthday Noodles Fried Hokkien Noodles Fried Wheat Noodles <i>Char Mee</i>	58-59	Spiced Lamb with Rice <i>Lamb Biryani</i> Indian Rice with Spices <i>Pilau</i> Savoury Rice and Lentil Pancakes <i>Dosay</i>
47	Penang-style Laksa	61	Meat-filled Buns <i>Pang Susi</i> Unleavened Wholemeal Bread <i>Chapati</i>
48	Noodles in Spicy Coconut Milk <i>Laksa Lemak</i>	62	Lacy Malay Pancakes <i>Roti Jala</i> Flaky Indian Bread <i>Roti Paratha</i>
50-51	Spicy Chicken Soup with Noodles <i>Soto Ayam</i> Indian-Style Fried Noodles <i>Indian Mee Goreng</i> Yellow Noodles in Rich Meat Sauce <i>Mee Rebus</i>	65	Deep-fried Puffed Indian Bread <i>Puri</i> Indian Pancakes with Meat Filling <i>Murtabak</i>
53	Rice Vermicelli in Spicy Gravy <i>Mee Siam</i> Steamed White Rice		





Poultry

For Review Only

Chicken has become relatively inexpensive in Singapore, an everyday dish rather than a special item once reserved for festivals in many households. Duck, of course, has always been popular among the Chinese.

Although frozen chicken wings are acceptable, most Singaporeans prefer to buy fresh chicken, either whole or sold as freshly cut parts. For curry, chicken is usually cut the following way: remove the legs and cut each in two at the joint; remove the wings and cut in two at the joint; cut the breast portion in half lengthways, then cut into two pieces across; cut the back into two or three pieces crosswise.

For many Chinese dishes, where bite-sized portions of chicken are required, cut in a similar fashion but into smaller pieces.

126-127	Claypot Chicken and Rice Spiced Chicken Wings Crisp Five-spice Chicken Salt-baked Chicken	134	Penang-style Spiced Chicken <i>Encik Kabin</i>
128	Hainanese Chicken Rice	137	Tandoori Chicken Indian Chicken Kebabs <i>Chicken Tikka</i>
131	Paper-wrapped Chicken Diced Chicken with Dried Chillies	138-139	Southern Indian Chicken Curry Mild Chicken Curry <i>Opor Ayam</i> Chicken in Rich Coconut Gravy <i>Ayam Lemak</i> Eurasian Devil Curry
132-133	Chicken Cooked with Soy Sauce and Lime Juice <i>Ayam Tempura</i> Nonya Chicken in Soy and Tamarind Sauce <i>Ayam Si Yau</i> Malay-style Fried Chicken <i>Ayam Goreng</i> Spicy Barbecued Chicken <i>Ayam Panggang</i>	140	Traditional Malay Chicken Curry <i>Gulai Ayam</i> Teochew Spiced Duck
		143	Peking Duck





## Malay Beef Stew *Daging Peaja*

This is a lovely recipe, which I tend to think of as “a curry, ++”. The use of nutmeg and fenugreek as well as curry powder adds a greater depth of flavour. The fact that there’s no coconut milk is a bonus for those watching their fat intake.

3 tablespoons oil  
8–10 shallots  
or 1½ medium red or brown-skinned onions,  
finely sliced  
1 thick slice fresh ginger, very finely chopped  
1–2 cloves garlic, smashed and chopped  
3 tablespoons meat curry powder  
(see page 183)  
water as required  
500 g topside beef, cut into  
4-cm x 1-cm thick squares  
1 heaped tablespoon tamarind pulp, soaked  
in ¼ cup (60 ml) water, squeezed and  
strained for juice  
1 stalk lemon grass, bruised  
¼ teaspoon grated nutmeg  
1 teaspoon fenugreek seeds  
4 medium potatoes, peeled and quartered

Heat the oil in a wok and stir-fry the shallots, ginger and garlic gently until golden. Mix curry powder with 1 tablespoon water to form a paste, then add to wok and stir-fry for 2 minutes. Add the beef and continue frying until it changes colour and is well coated with spices. Put in just enough water to cover the meat, and add the tamarind juice, lemon grass, nutmeg and fenugreek seeds. Cover and simmer until the meat is just tender, about 45 minutes, then add potatoes and continue simmering until the potatoes are soft and the gravy has thickened, about another 20 minutes.

## Meatballs in Curry Sauce *Punjabi Kofta Curry*

This Punjabi Kofta curry is lightly spiced but full of flavour from onion, garlic, ginger and fresh coriander. It is traditionally made with lamb, but beef could be used instead.

600 g finely minced lean lamb or beef  
1 medium red or brown-skinned onion, very  
finely chopped  
2-cm knob ginger, very finely chopped  
1 clove garlic, smashed and finely chopped  
1 large green chilli, finely chopped  
3 tablespoons chopped coriander leaves  
1 teaspoon salt  
1 teaspoon *garam masala*  
¼ teaspoon freshly ground black pepper

### Sauce

2 tablespoons *ghee* or vegetable oil  
1 large red or brown-skinned onion,  
finely chopped  
3-cm knob ginger, very finely chopped  
1 clove garlic, smashed and chopped  
1 teaspoon *garam masala*  
½ teaspoon turmeric powder  
½–1 teaspoon chilli powder  
2 ripe tomatoes, peeled and chopped  
2 tablespoons chopped coriander leaves  
1–2 limes, cut into wedges

Combine the lamb or beef with the onion, ginger, garlic, green chilli, coriander leaves, salt, *garam masala* and pepper, mixing well. Take about 1 tablespoon of the mixture, press firmly and shape into a small ball. Repeat until the mixture is used up.

When all the meatballs are ready, prepare the *sauce* by heating the *ghee* or oil in a pan and add onion, ginger and garlic. Stir-fry over low-medium heat until softened, 4–5 minutes, then add the *garam masala*, turmeric and chilli powders and stir-fry for 1 minute. Add the tomatoes and cook, stirring from time to time, until they soften. Add the meatballs and stir to mix well.

Cover the pan and simmer the meatballs gently until cooked and the sauce has thickened, 25–30 minutes. Serve, garnished with coriander leaves and accompany with lime wedges for adding juice to taste.





# For Review Only *Acknowledgements*

Many of the people who so kindly helped introduce me to the best of Singapore's food back in the 1970s are sadly no longer with us. Even my mentor and editor, Peter Hutton, is not around to see the new edition of this book. However, the generosity and the advice of Singaporeans has continued over the years, and I'd like to thank two friends in particular: Julia d'Silva and Mahita Geekie, both food lovers whose generosity knows no bounds.

Special thanks also to fellow food enthusiast, Charmaine Solomon, whose popularity as one of the world's favourite food writers is well deserved. We have been sharing friendship, food, ideas and esoteric information ever since I had the good fortune to help edit her *The Complete Asian Cookbook* back in 1975.

This new edition of *Singapore Food* is dedicated to Jean-François and to my children, Tiffany and James Hutton. Our years together in Singapore were some of the best in my life.

Picture credits: pages 9, 11 (below right) and 12, courtesy of National Archives of Singapore; page 11 (top right), courtesy of Ian Batey.

## *About the Author*



Wendy Hutton — who has been hailed as “the diva of Southeast Asian cuisine” — has been working in the region as a writer and editor since the end of 1967. During her early years in Singapore, she went on a relentless pursuit of its multi-cultural cuisines, learning about unfamiliar ingredients and cooking styles in the days before English recipe books were available.

She put her knowledge and enthusiasm together in the ground-breaking *Singapore Food*. Since its publication, Wendy has written countless articles and almost 20 books on cooking throughout Asia, as well as books on tropical herbs, spices, fruits and vegetables. Some of her recent works include *Green Mangoes and Lemon Grass: Southeast Asia's Best Recipes from Bangkok to Bali*, *A Cook's Guide to Asian Vegetables* and *Tropical Asian Cooking*.

Based in Sabah (Malaysian Borneo) since 1989, Wendy continues to write travel books and articles, as well as work as a copywriter. She travels frequently to explore the food and culture of Southeast Asia, including, of course, visits to Singapore to indulge in her love of its magnificent food.