

*courtesy : Pn. Laila Abdullah*

Karipap is a savory fried snack with a variety of fillings. It is served with coffee or tea.



**Ingredients:**

500gm large potatoes;peeled and cubed  
3 tablespoon Eagle brand meat curry powder  
1stalk curry leaves;stripped(20leaves)  
1 large onion;chopped  
5 sprigs coriander leaves;chopped  
2 tablespoon oil  
salt and sugar to taste  
500gm unbleached(organic) wheat flour

## Karipap (Curry Puff) - Vegetarian

Saturday, 14 August 2010 17:24 - Last Updated Sunday, 08 January 2012 16:32

---

170gm butter stick  
a little ice cold water  
sufficient oil to deep fry

### Method of preparation:

In a pot add water and boil cubed potatoes till it is cooked. Cool potatoes, then rough mash. Set aside. In a wok heat oil. Add onion. Saute till it is golden brown. Add curry leaves. Fry till the smell is fragrant. Next, add curry powder, mashed potatoes, coriander leaves, salt, sugar and a little water. Mix well. Make into a thick paste. Set aside. In a bowl mix wheat flour and salt. Add small amounts of butter and ice cold water at a time. Knead to form a soft dough. On a board sprinkle some wheat flour. Pinch a small amount of dough. Use a rolling pin to flatten the dough into a thin (5mm thick) circle about 9cm in diameter. (A circular cookie cutter could also be used.) Scoop a tablespoon full of filling and place it in the middle of the dough circle. Wet the edge of the circle with water. Fold into a semi circle. Crimp edges together to seal. In a wok heat sufficient oil to deep fry. Fry karipap in small batches till it is golden brown. Remove with a slotted spoon. Place on absorbent paper. Serve with coffee or tea.

### Note:

1. To prevent blistering of karipap, fry in medium hot oil initially, then increase heat.
2. Mashed sweet potatoes could be substituted for regular potatoes.
3. Sardines in tomato sauce fried with extra onions could also be used as a filling. (Use Eagle brand seafood curry powder instead)