



# HOR MOK PIZZA

## PIZA HOR MOK

Preparation Time : 20 mins  
 Cooking Time : 30 mins  
 Serving Size : 4-6 pax

### Ingredients

- |          |  |          |                                    |
|----------|--|----------|------------------------------------|
| 2 nos    | Medium-sized white meat fish, cut into cubes | 1/2 can  | F&N Evaporated Filled Milk         |
| 1 no     | Medium-sized onion                           | 1/2 tbsp | Palm sugar                         |
| 3 cloves | Garlic                                       | 1 tbsp   | Fish sauce                         |
| 1 inch   | Turmeric root                                | 6 pcs    | Kaffir lime leaves, sliced thinly  |
| 1 inch   | Ginger                                       | 1/2 cup  | Thai basil leaves, sliced thinly   |
| 2 stalks | Lemongrass                                   | 4 nos    | Red chillies, sliced finely        |
| 1/4 inch | Fresh galangal                               | 1/2 cup  | Thai basil leaves, whole           |
| 1 tbsp   | Chilli paste                                 | 1 pc     | Banana leaf                        |
| 1 tsp    | Ground coriander                             | 6 pcs    | Kadok leaves                       |
| 1 tsp    | Ground cumin                                 | 4 nos    | Instant naan bread                 |
| 3 nos    | Eggs   | 2 cups   | Grated mozzarella cheese           |
| 1 tbsp   | Rice flour                                   | 4 nos    | Bird's eye chillies, sliced finely |

### Preparation Methods

- Place half of the cut fish into a blender, together with the onion, garlic, turmeric root, ginger, lemongrass, galangal, chilli paste, ground coriander, ground cumin, eggs, rice flour, F&N Evaporated Filled Milk, palm sugar & fish sauce. Blend until a paste is formed
- Put the other half of the fish cubes into a mixing bowl
- Sprinkle the sliced kaffir lime leaves, basil leaves & red chillies over the fish cubes
- Pour the blended fish custard over the fish cubes and toss everything together
- Line a layer of banana leaf onto 2 heat resistant dishes, and lay kadok leaves over it
- Pour the ingredients from the bowl into the 2 lined dishes evenly
- Steam for 15 minutes until the fish is cooked through & puffs up. Remove from steamer
- Place the naan bread on a baking tray
- Scoop up 2 heaped tbsp of the cooked Hor Mok and spread it evenly over the top of the naan bread
- Sprinkle the grated mozzarella cheese over the naan bread. Then put little scoops of Hor Mok over the grated cheese
- In an oven preheated at 190°C, bake the pizza for 8-10 minutes, until the cheese melt
- Remove the pizza from the oven. Sprinkle the bird's eye chillies and whole Thai Basil leaves over the pizza
- Serve hot.

Masa Penyediaan : 20 minit  
 Masa Masakan : 30 minit  
 Saiz Hidangan : 4-6 sajian

### Bahan-Bahan

- |          |                         |           |                             |
|----------|-------------------------|-----------|-----------------------------|
| 2 keping | Isi ikan dory, dipotong | 1/2 tin   | Susu Isian Sejat F&N        |
| 1 biji   | Bawang besar merah      | 1/2 sb    | Gula melaka                 |
| 3 ulas   | Bawang putih            | 1 sb      | Sos ikan                    |
| 1 inci   | Kunyit hidup            | 6 daun    | Limau perut, dihiris halus  |
| 1 inci   | Halia                   | 1/2 cawan | Daun selasih, dihiris halus |
| 2 batang | Serai                   | 4 nos     | Cili merah, dihiris halus   |
| 1/4 inci | Lengkuas                | 1/2 cawan | Daun selasih                |
| 1 sb     | Pes cili                | 1 keping  | Daun pisang                 |
| 1 sk     | Serbuk ketumbar         | 6 keping  | Daun kadok                  |
| 1 sk     | Serbuk jintan manis     | 4 keping  | Roti naan segera            |
| 3 biji   | Telur                   | 2 cawan   | Parutan keju mozzarella     |
| 1 sb     | Tepung beras            | 4 nos     | Cili padi, dihiris halus    |

### Cara Penyediaan

- Masukkan separuh isi ikan ke dalam mesin pengisar, bersama dengan bawang, bawang putih, kunyit hidup, halia, serai, lengkuas, pes cili, serbuk ketumbar, serbuk jintan manis, telur, tepung beras. Susunkan separuh lagi isi ikan ke dalam mangkuk
- Susunkan hirisan daun limau perut, daun selasih, dan cili merah ke atasnya
- Taburkan bahan-bahan yang telah dikisar dan gaulkannya bersama
- Tuangkan bahan-bahan yang telah dikisar dan gaulkannya bersama
- Lapikkan sekeping daun pisang ke atas 2 bekas tahan panas dan susunkan daun kadok di atasnya
- Tuangkan kesemua banchuan Hor Mok ke dalam bekas yang telah dilapik tadi
- Kukuskan Hor Mok selama 15 minit sehingga ia mengembang dan masak kemudian keluarkan dari pengukus
- Letakkan roti naan ke atas tin pembakar
- Sendukkan 2 seduk besar Hor Mok ke atas roti naan dan sapukan rata-rata
- Taburkan parutan keju mozarella ke atasnya dan kemudian sendukkan ketulan kecil Hor Mok dan susunkan di atas roti naan
- Dalam ketuhar yang sudah dipanaskan dengan suhu 190°C, bakar piza selama 8-10 minit, sehingga keju cair
- Keluarkan piza dari ketuhar, taburkan hirisan cili padi dan daun selasih ke atasnya
- Hidangkan ketika panas.

