

# Singapore Savory Bread

## *Roti Babi*

*The multicultural, multiracial population of Singapore is mirrored in its cuisine, which mixes Chinese, Malay, and Indian ingredients and cooking techniques, as this recipe demonstrates. Roti is a collective name in India for a wide variety of breads, and ground seafood and pork are traditional Chinese ingredients.*

1. Combine fish paste, shrimp, pork, crabmeat, soy sauce, sesame oil, pepper, and eggs in a medium bowl. Beat together with a spoon to thoroughly blend.
2. Spread mixture evenly on each slice of bread. Cut each slice into 6 small rectangles, or bite-size pieces.
3. In a deep pan, heat vegetable oil until hot. Fry bread pieces until they are golden brown, about 7 minutes.
4. Drain pieces on paper towels. Let cool before serving.

*\*Available at Asian food markets.*

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servings: 8 to 10

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½ pound fresh fish paste\*

½ pound small shrimp, peeled and minced

½ pound ground pork

1 can (6 ounces) crabmeat, drained

3 tablespoons light soy sauce

2 teaspoons Asian sesame oil

Pepper to taste

2 large eggs, lightly beaten

1¼-pound loaf white bread, sliced, with or without crusts

1 quart vegetable oil for frying