

Tri-Coloured Hakka Abacus

serves 2 | prep & cook time 1 hour

Abacus Dough

- 300g yam, steamed & mashed
- 50g tapioca flour
- 10g glutinous flour



- 200g Korean Pumpkin, steamed & mashed
- 50g tapioca flour
- 10g glutinous flour



- 400g Korean Sweet Potato Pumpkin, steamed & mashed
- 50g tapioca flour
- 10g glutinous flour

Instructions for Abacus Dough

1. Mix mashed ingredients with flour separately and knead well. You will have 3 separate mixtures for each type of dough.
2. Roll the rough into small balls and use a chopstick to create a hole at the centre.
3. In a pot, blanch all the abacus in boiling water with a pinch of salt and 2 tbsp of cooking oil.
4. Once it floats, the abacus is cooked & ready to be taken out.
5. Place all cooked abacus in a bowl and add enough cooking oil to prevent from sticking.

Pre-Fried Ingredients

- 1 cup dried shrimps, chopped & pre-fried
- 1 cup dried cuttlefish strips, pre-fried

Aromatics / Final Toppings



- 2 pcs Korean onion, diced & fried till crispy
- 1 stalk spring onions, sliced
- 1 stalk Coriander leaves

Fresh Ingredients



- 3 pcs Korean Dangjo peppers, sliced
- 1 pkt Korean Golden Enoki mushroom
- 1 pc red chilies, julienned
- 1 clove garlic, finely chopped
- 250g minced meat
- 6 pcs dried shiitake mushroom, pre-soaked & julienned
- 2 large pcs black fungus, pre-soaked & julienned

Marinate for Minced Meat

- 1 tsp pepper
- 1 tbsp corn flour
- 1 tbsp light soy sauce
- 1 tbsp oyster sauce
- 1 tbsp sesame oil
- 1 tbsp Shaoxing wine



fresh ingredients available at k fresh outlets and selected online retailers.

Sauce

- 2 tbsp fish sauce
- 1 tbsp oyster sauce
- ½ tbsp light soy sauce
- 1 tbsp dark soy sauce
- 1 tbsp Shaoxing wine (optional)
- 1 tsp white pepper

Once all the above ingredients are ready, start preparing the dish by first:

1. Fry chopped garlic and marinated minced meat. Then add in mushroom & fungus.
2. Once browned well, add sauces and a bit of water to bind the dish together (overall taste of the base gravy should be slightly saltier because the abacus are not).
3. Mix the abacus in with the fresh ingredients and pre-fried items.
4. Stir fry quickly, ensuring the sauce coats each ingredient.
5. Garnish with aromatics and serve.



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