

# Epok Epok Sardine



## What You'll Need

### Dough

- 465g plain flour
- 150g warm water
- 2 tbsp ghee
- 50g canola oil
- 1 tsp salt
- 1/2 tsp sugar

### Oil for sauteeing

- 1 medium red onion
- Chopped 3-4 chilli padi, sliced
- 280g sambal tumis of choice
- 2 cans of 425g of sardines in tomato sauce (drained and mashed; we do not need the tomato sauce)
- 1/2 tumeric leaves, sliced thinly
- 6 lime leaves, sliced thinly
- 1 full sprig of curry leaves
- Salt and sugar to taste
- Juice of half a lime