

CHILLI EGGS WITH CRISPY COCONUT CRUST

6 hard-boiled eggs
250g minced pork and veal
1 clove garlic, crushed
¼ teaspoon dried chilli flakes
**1 tablespoon chopped fresh
coriander**
plain flour
2 eggs, lightly beaten
2 cups (140g) shredded coconut
oil for deep-frying

SAUCE

½ cup water
½ cup sugar
1 tablespoon white vinegar
1 teaspoon light soy sauce

Cut hard-boiled eggs in half lengthways, remove yolks. Mash yolks in bowl with fork, add mince, garlic, chilli and coriander; mix well. Divide mince mixture into 12 portions, shape portions over egg white halves to form egg shapes; cover, refrigerate 1 hour.

Just before serving, toss egg halves in flour, shake away excess flour, dip into beaten eggs, toss in coconut. Deep-fry eggs in hot oil in batches, until browned; drain on absorbent paper. Serve eggs hot with sauce.

Sauce: Combine all ingredients in pan, stir over heat without boiling, until sugar is dissolved. Bring to boil, simmer, uncovered, about 5 minutes or until sauce is slightly syrupy.

Makes 12.

- Recipe can be prepared a day ahead.
- Storage: Covered, in refrigerator.
- Freeze: Not suitable.
- Microwave: Not suitable.