WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

ROTI JOHN

Roti john is a Malay sandwich from Singapore: a soft roll pressed into a spiced mutton and onion omelette, fried until golden and finished with mayonnaise, chilli sauce and a sweet red dip.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	20 min	20 min	40 min	Easy	Medium

INGREDIENTS

FOR THE FILLING

300 g minced mutton or lamb

2 tbsp neutral oil

1 onion, finely chopped

3 garlic cloves, chopped

1 tbsp Malay curry powder (meat)

1/2 tsp ground cumin

1/2 tsp salt

FOR THE ROLLS

4 long soft rolls

6 eggs

1 small onion, finely chopped

2 spring onions, sliced

4 tbsp butter or ghee

FOR THE RED DIPPING SAUCE

150 ml tomato ketchup

2 tbsp sweet chilli sauce

1 tbsp sugar

1 tbsp vinegar

4 tbsp water

TO SERVE

Mayonnaise

Chilli sauce

1 cucumber, sliced

METHOD

COOK THE MUTTON

1. Heat the oil and fry the onion and garlic for 4 minutes. Add the mutton and brown over high heat. Stir in the curry powder, cumin and salt, cook for 5 minutes, until dry, and cool.

MAKE THE DIP

2 Simmer the sauce ingredients for 4 minutes. Cool.

FRY THE ROLLS, ONE AT A TIME

3 Cut the rolls lengthways and open them like a book. Beat the eggs with the raw onion, spring onions and cooled mutton.

4 Melt 1 tbsp butter in a wide pan over medium heat. Pour in a quarter of the egg mixture, spread it to the length of the roll and press the roll on top, cut side down.

5 Cook for 2 to 3 minutes, pressing, until the egg is set and golden. Flip to toast the outside, then fold shut.

SERVE

6 Cut into pieces, stripe with mayonnaise and chilli sauce and serve with cucumber and the red dip.

USEFUL SHORTCUTS FOR HOME COOKS

Soft, slightly sweet rolls are better than crusty ones here.

Use minced beef or chicken in place of mutton, or tinned sardines for another classic.

Keep the heat medium so the egg sets before the butter burns.

Haig Road Food Centre is about five minutes from Geylang Serai and feeds the housing estate behind it. Roti john is the Malay dish on Will's table: mutton, chilli sauce and a bit of mayonnaise in a roll with egg, dipped in a vibrant red sauce that is basically a sweet ketchup.Will's guess is that it came from the British...