

@NAKSHACOLLECTIONS
#EATEXTRAORDINARY

Ngo Hiang is classic Singaporean street food, with meat or veg mixed with spices and fried to perfection. Ngo Hiang is meant to be enjoyed like spring rolls. Dunk them into your favourite sauce and eat with chopsticks!

SERVES 2 | MAKES 10 ROLLS | COOKING TIME 40 MINS | MILD

KIT INCLUDES:

- ☒ a handcrafted Singaporean spice mix
- ☒ rice paper
- ☒ soy sauce
- ☒ fish sauce (optional, please skip if vegan)
- ☒ easy recipe card

YOU NEED TO ADD:

- ☐ 250g of minced chicken or pork, or 250g of peeled, diced sweet potato
- ☐ a spring onion (sliced)
- ☐ an onion (chopped)
- ☐ an egg (optional)

KEY FLAVOURS: FIVE-SPICE, PAPRIKA, GARLIC

ABOUT OUR ARTWORK

This original hand-drawn art by Singapore artist **Tan Xi Zi** shows the nuances of a typical Singapore "hawker center".

MADE IN SMALL BATCHES



BOX AND RECIPE CARD Recycle
INNER PACKAGING see individual pack

We are working hard to make our packaging 100% recyclable



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[nakshacollections.com](https://www.nakshacollections.com)

Nutrition information

2 servings per kit (serving size 72g)	per 100g	per 72g
Energy	506kJ/120kcal	365kJ/186kcal
Fat	0.8g	0.6g
of which Saturates	0.2g	0g
Carbohydrate	23g	17g
of which Sugars	2.7g	1.9g
Protein	3.1g	2.2g
Salt	2.4g	1.7g

Ingredients: dehydrated rice paper (68%), dark **soy** sauce [**soybeans**], cornflour, **fish** sauce [**fish**], five spice [cinnamon, sichuan peppercorn, star anise, clove, fennel seed] (3%), palm sugar, garlic powder (2%), ginger powder, paprika (2%), salt

For allergens, please see ingredients in **bold and underlined**. Free from artificial flavours, colours, preservatives and sweeteners

Store in a cool, dry place away from sunlight.

Use by best before date on pack.

Once inner items are opened, refrigerate wet products and consume within 3 days, and dry products within 30 days.

Made in England
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EASY RECIPE BY
MICHELIN STAR
CHEF
HAIKAL JOHARI

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EXTRAORDINARY
RECIPE KITS

NAKSHA

SINGAPORE COLLECTION



NGOH HIANG

CRISPY **SUMMER ROLLS** KIT
WITH FIVE-SPICE AND PAPRIKA

IN ASSOCIATION WITH
SG Singapore
Passion Made Possible

SUITABLE
FOR
VEGANS

GLUTEN
FREE

145g

SERVES 2 IN
40 MINUTES

JUST ADD MINCED MEAT
OR SWEET POTATO

MILD



CHEF HAIKAL JOHARI
Recipe designed
by Michelin star
Singapore chef

HOW IT WORKS

- 1 Open the kit and prepare your fresh ingredients
- 2 Follow the easy recipe card
- 3 Enjoy a delicious meal inspired by Singapore