

Vegan Chinese Turnip Cake - Lo bak go

Yield: 6 min
Total Time: 95 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-daikon-radish-cake-recipe>

Ingredients:

- 1 pound daikon grated, or half grated and half chopped small
- 1 3/4 cups rice flour fine
- water
- 1 shiitake mushroom diced, rehydrated from dried, about 3" diameter
- 2 tablespoons scallions minced
- 2 tablespoons shallot minced
- 1 clove garlic minced
- 1 1/2 teaspoons sea salt or to taste
- 1/2 teaspoon white pepper
- oil for frying
- 450 grams daikon grated, or half grated and half chopped small
- 225 grams rice flour fine
- water
- 1 shiitake mushroom diced, rehydrated from dried, about 7cm diameter
- 30 scallions minced
- 30 shallot minced
- 1 clove garlic minced
- 7 1/2 sea salt or to taste
- 2 1/2 white pepper
- oil for frying

Nutrition:

1. Calories: 820 calories
2. Carbohydrate: 174 grams
3. Fat: 8 grams
4. Fiber: 7 grams
5. Protein: 25 grams

6. SaturatedFat: 0.5 grams
 7. Sodium: 700 milligrams
 8. Sugar: 6 grams
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