

Chinese Taro Cake (Woo Tau Goh)

Yield: 8 min
Total Time: 90 min

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

Ingredients:

- 180 grams rice flour
- 1/2 teaspoon salt
- 1/2 teaspoon sugar
- 1/4 teaspoon white pepper
- 3/4 pound taro root cut into small cubes, weight after peel has been removed
- 2 cups hot water for soaking dried shrimp and scallops
- 3 tablespoons dried shrimp
- 3 tablespoons dried scallops
- 2 chinese sausages lop cheng
- green onions Chopped
- sesame seeds
- 1/2 teaspoon fish sauce optional for stirring into rice solution

Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 33 grams
3. Cholesterol: 10 milligrams
4. Fat: 5 grams
5. Fiber: 2 grams
6. Protein: 5 grams
7. Sodium: 370 milligrams

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