

Chinese Radish Cake

Yield: 4 min
Total Time: 50 min

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

Ingredients:

- 7 cups white radish shredded
- 3 tablespoons dried shrimps softened and roughly chopped
- 2 tablespoons fried shallots
- 3 1/8 cups rice flour
- 6 tablespoons tapioca flour
- 2 1/8 ounces wheat starch
- 5 5/8 cups water
- 3 teaspoons salt
- 2 tablespoons sugar
- 1 teaspoon pepper
- 1 teaspoon sesame oil
- 9/16 pound cake radish, cubed
- 4 preserved radish heap tbsp, rinsed in water to remove excess salt
- 1 tablespoon minced garlic
- 1 sauce heap tbsp kicap manis, dark sweet
- 2 eggs lightly beaten with pinch of salt
- 1 dash pepper
- spring onion handful of chopped

Nutrition:

1. Calories: 890 calories
2. Carbohydrate: 167 grams
3. Cholesterol: 145 milligrams
4. Fat: 16 grams
5. Fiber: 7 grams
6. Protein: 18 grams
7. SaturatedFat: 4 grams
8. Sodium: 2280 milligrams
9. Sugar: 11 grams

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