

Taro Cake (Chinese Wu Tao Gou)

Yield: 12 min
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-taro-and-pork-black-bean-recipe>

Ingredients:

- 3 tablespoons oil plus more for pan-frying and greasing the pans
- 3 Chinese sausage links, you can also substitute 4 ounces bacon, cut into small, bite-sized pieces
- 1/2 cup dried shrimp roughly chopped, optional
- 8 scallions chopped, about 2 cups
- 2 pounds taro peel and cut into 1/2-inch cubes
- 2 teaspoons salt
- 1 teaspoon white pepper powder
- 2 teaspoons sesame oil
- 2 1/2 cups water
- 2 1/2 cups rice flour
- 1 cup glutinous rice flour
- 3 tablespoons oil plus more for pan-frying and greasing the pans
- 3 Chinese sausage links, chopped into small bite size pieces; you can also substitute 4 ounces bacon
- 1/2 cup dried shrimp roughly chopped, optional
- 8 scallions chopped, about 2 cups
- 2 pounds taro 900g, cut into 1/2-inch cubes
- 2 teaspoons salt
- 1 teaspoon white pepper powder
- 2 teaspoons sesame oil
- 2 1/2 cups water plus 1 1/2 cups, divided
- 2 1/2 cups rice flour
- 1 cup glutinous rice flour

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 100 grams

3. Cholesterol: 20 milligrams
 4. Fat: 18 grams
 5. Fiber: 8 grams
 6. Protein: 13 grams
 7. SaturatedFat: 1 grams
 8. Sodium: 1180 milligrams
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