

Chinese New Year Special Turnip Cake

Yield: 4 min
Total Time: 85 min

Recipe from: <https://www.recipeschoose.com/recipes/new-year-special-recipe-in-hindi>

Ingredients:

- 2 1/8 cups rice long-grain Thai, Jasmine rice or any type of long-grain white rice would do the trick
- 2 9/16 cups water
- 5/8 cup rice flour
- 8 5/8 cups daikon Shredded
- 2 cups dried prawns Soften in warm water, drained, chopped finely
- 6 dried shiitake mushrooms soften in warm water drained, chopped finely
- 4 1/4 ounces pork minced, marinated with 1 1/2 tablespoons light soy sauce, 1 teaspoon caster sugar, 1/2 teaspoon salt, 1/2 teaspoon f...
- 1 slice gammon steak cut into tiny dice, We recommend gammon steak to replace Chinese ham if you need an easy alternative
- 2 shallots banana, finely chopped
- 3 cloves garlic finely chopped
- mince Seasonings for, garnish:, optional
- 2 tablespoons light soy sauce
- 1 teaspoon caster sugar
- 1/2 teaspoon salt
- 1/4 teaspoon ground white pepper
- daikon Seasonings for
- 1 teaspoon salt
- 1 teaspoon caster sugar

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 20 milligrams
4. Fat: 2.5 grams

5. Fiber: 7 grams
 6. Protein: 16 grams
 7. SaturatedFat: 0.5 grams
 8. Sodium: 1430 milligrams
 9. Sugar: 11 grams
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