

Tsai Tao Kui / Luo Bo Gao

(Turnip cake)

Ingredients

84 g rice flour
167 g shredded Japanese radish (daikon)
250 g water
Salt to taste
Optional: fried shallots

Preparation time 15 min
(2 servings)



Cooking Instructions

1. Add dash of oil into pan and heat. Add shredded daikon and salt and fry until dry.
2. Add 167g of water and bring to a boil. In a bowl, mix flour with remaining water.
3. Once water boils, turn off the heat and add batter. The mixture should have the consistency of mashed potatoes. If too watery, heat up the mixture on very low heat and stir continuously until water evaporates.
4. Optional: add ingredients you want to include such as fried scampi, scallops, mushrooms, and/or shallots.
5. Grease pan that the turnip cake will be steamed in. Pour mixture into the pan and steam for 20-25 min or until the mixture becomes firm. Tip: cover pan with a piece of cloth or tea towel while steaming to avoid extra moisture from getting into the cake.
6. Add in turnip cake soup or serve as is with soy sauce and chili sauce. Another way of preparing the turnip cake is pan frying them until crisp.

Tsai Tao Kui Tng/ Luo Bo Gao Tang

(Taiwanese turnip cake soup)

Ingredients

150 g cubed turnip cake*
60 g mushrooms of choice
1 stalk green onion sliced
1 bunch leafy vegetables (spinach, kale, bok choy, etc.)
Optional deep fried shallots
Optional 6 pieces dried scampi soaked in boiling water (reserve the water)

1 Tbsp oyster sauce or soy sauce
white pepper to taste
450 ml vegetable stock

(2 servings)



Cooking Instructions

1. Stir fry green onion, soaked scampi removed from water, and mushroom until fragrant
2. Add turnip cake and stir fry for 2 min. Add oyster or soy sauce and stir fry for 2-5 min.
3. Add vegetables and bring to boil.
4. Sprinkle white pepper to taste and serve with fried shallots.