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Savoury radish cake (chai tow kway)

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Cooking time
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minutes

Cuisine
+ Asian
+ Chinese

Serves 4

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By Dinh Tran for Eat the Globe

Ingredients

- + 4 cups of rice flour
- + ½ cup of corn flour
- + 7 cups of cold water
- + 1 big white radish
- + a handful of dried shitake mushrooms, hydrate in water for a few hours, then dice
- + a small handful of dried prawns, hydrate in water for a few hours, then halve the prawns
- + 2 raw Chinese sausages, diced
- + pepper and salt, to taste
- + 1-2 teaspoons of fish sauce
- + 1-2 tablespoons of vegetable oil

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Preparation method

"This is a dish that I've grown up with, it's my comfort food as my dad always makes this to take to family gatherings. It's a versatile dish that can be eaten for breakfast, lunch or dinner." Dinh Tran, Eat the Globe Family Recipes Movement.

Peel and grate the white radish into a large bowl.

In a fry-pan, pour in 1-2 tablespoons of vegetable oil. Heat up pan to medium heat, then put in the shitake mushrooms and dried prawns and pan fry for a few minutes. Then, add the Chinese sausages, and stir in briefly.

Then add in the shredded white radish.

Turn up the heat to high.

Mix the flour and water together, and add into the fry-pan.

Stir until it thickens slightly (don't cook it for too long).

Add some salt and pepper to taste, and add the fish sauce.

Then spoon the mixture into a round or square tin, and steam on high heat for about 1 hour.

Then take it out of the steamer, tilt the tin slightly to remove any excess water that is on the surface, and let it cool down.

Put it in the fridge overnight.

To eat, slice it into thin pieces, and fry until crispy, then add some beaten eggs. Once eggs are cooked, it's ready to eat.

This dish tastes great with a dipping sauce - combine soya sauce, chilli and vinegar.

Recipe and image courtesy of **Eat the Globe's Family Recipes Movement**.

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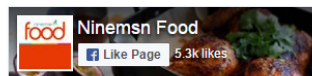
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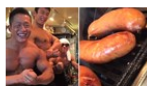


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Scrumptious savoury cakes



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Savoury radish cake (chai tow kway)

Ingredients

7 cups of cold water
1 big white radish
a handful of dried shitake mushrooms
...

[View full recipe](#). Courtesy of [Eat the Globe's Family Recipes Movement](#).

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