



Nagaimo Turnip Cake (Serves 4 - 6)

Turnip	400g
Nagaimo	200g
Chinese Sausage	1
Dried Chinese Mushroom	4
Dried shrimp	20g
Dried scallop	1
Rice flour	170g
Tang wheat Flour	60g
Shallot	1 (minced)
Water	3/4 - 1 cup
Salt	1 tsp
Oil	1 tbsp
White pepper powder	pinch
Foil loaf pan (8 in. x 3 7/8 in. x 2 15/32 in.)	2

Method:

1. Soak dried scallop until tender then cut into dice. Wash and clean dried shrimp then cut into dice. Soak mushrooms until tender, drain off excess water then cut into dice. Cut Chinese sausage into dice.
2. Clean and peel turnip then grate turnip; clean and peel nagaimo then cut into dice.
3. Mix flours with water until well combined.
4. Heat oil over high heat. Sauté shallot, mushrooms, dried shrimp, dried scallop, and Chinese sausage; season with salt and white pepper then mix well.
5. Add in turnip and nagaimo; cook until turnip and nagaimo are tender. Turn off heat, transfer cooked ingredients into flour batter, mix well.
6. Pour flour batter into a greased container; steam over high heat for 40 - 50 minutes. Use chopstick to test the cake centre and if it comes out clean, it means the cake is done.
7. Remove from steamer, let cool and cut into slices then serve.