

Savory Turnip Cake with Scallions

This delightful savory turnip cake is a popular dim sum dish, featuring a blend of grated turnips, rice flour, and aromatic scallions. Served steamed and sliced, it's a deliciously unique treat that can be enjoyed as a snack or a side dish.


40 min

Total time

medium

Difficulty

250

kcal / serving

Ingredients

- 1 cup grated turnip
- 1/2 cup rice flour
- 1/2 cup water
- 1/4 cup scallions, chopped
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1 tablespoon vegetable oil (for frying)
- Soy sauce (for serving)

Steps

- 1 In a bowl, mix the grated turnip, rice flour, water, chopped scallions, salt, and white pepper until well combined.
- 2 Pour the mixture into a greased steaming dish or a heatproof plate.
- 3 Steam over simmering water for about 30 minutes until set and firm.
- 4 Allow it to cool slightly, then slice into pieces.
- 5 Heat vegetable oil in a pan over medium heat and fry the slices until golden brown on both sides.
- 6 Serve hot with soy sauce.