

# ROBERT RADISH

Robert is loaded with potassium that helps your bones and muscles grow big and strong. He can be made into a savoury steamed radish cake.

## Steamed Radish Cake

### Ingredients

- 570g radish, shredded
- 1 cup water
- 2 tbsp sunflower oil
- 1 tbsp dried shrimp, soaked and chopped
- 10 pieces dried mushrooms, soaked and chopped
- 2 stalks spring onions, chopped
- 1 cup rice flour
- 1 tbsp cornstarch
- 1 tsp sugar
- 2 cloves garlic, minced
- Salt and white pepper to taste

### Dipping Sauce

- 1 tbsp white sesame seeds, toasted
- 1 tbsp water
- 1 tbsp low-sodium soy sauce
- 1/2 tbsp sesame oil
- 1/2 clove garlic, minced

### Steps

1. In a large pan over medium heat, add shredded radish and water
2. Simmer for about 10 minutes, stirring occasionally
3. Remove from heat and transfer into a large mixing bowl to cool (include cooking water produced)
4. Add 1.5 tbsp oil into the pan and stir-fry spring onion, garlic, mushrooms and dried shrimps. Remove from heat to cool
5. Add rice flour, cornstarch, sugar, salt and pepper into mixing bowl with radish
6. Mix until well incorporated
7. Add cooked mushroom mixture
8. Mix everything together and let it sit for 15 minutes
9. Give batter a final stir and transfer into a loaf pan with parchment paper. Steam for 50 minutes
10. Remove from heat and let cool for half an hour
11. Remove from pan and slice into 1 cm thick slices
12. In a pan over medium heat, add 1/2 tbsp of oil
13. Pan-fry radish cake slices until both sides are golden and crispy

### Dipping Sauce

1. In a small mixing bowl, combine everything together
2. Serve and enjoy with freshly steamed radish cake!




**KIDS SAFE**

Watch step-by-step video demonstration



Nutrition Facts  
Supported by



Recipe  
Developed by



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