

## Chat Cooking White Radish Cake 大根餅

Utensils 道具: steamer(蒸し器)、grater(すりおろし器)

Ingredients 材料: makes 300g x 5

- 1 white radish
- 300g rice cake flour 上新粉
- 1 table spoon of dry shrimps (soften with water for 5 minutes)
- 4 dry mushrooms (soften with water overnight), green onions (15cm)
- 1/2 slice of ginger (grate)

Seasoning 調味料: salt 1/3 table spoon, chicken soup stock 1/2 tea spoon

Procedure 作り方:

1. **Grate** the white radish. (すりおろす)
2. **Mince** the dry shrimps and mushrooms. (みじん切り)
3. **Mix** rice flour, dry shrimps and mushrooms, white radish. **Add** seasonings.
4. **Steam** for about 7 minutes (500w).
5. **Rest** in fridge over night.
6. **Slice** and **saute** with sesame oil.
7. Prepare dipping sauce: minced garlic, soy sauce