

Pickled Radish Rice Pudding Recipe

Ingredients:

500 g rice flour
50 g sago powder
½ teaspoon salt
1 tablespoon cooking oil
550 ml water
1700 ml boiling water

Filling:

200 g chopped pickled radish
150 g preserved turnips
2 tablespoons chopped garlic
½ teaspoon sugar
a pinch of pepper

Method:

To make filling, rinse the preserved turnips. Then soak chopped pickled radish and preserved turnips separately into water for about 30 minutes. Remove the preserved turnip and chop finely. Heat up 3 tablespoons oil to fragrant chopped garlic. Add in chopped pickled radish, preserved turnips and the rest of filling, stir-fry until aromatic. Dish up and leave aside. To make rice pudding, combine rice flour, sago powder, salt and cooking oil with water, then pour in boiling water immediately. Stirring until well combined. Spoon the batter into small bowls equally and steam over high heat for 20 minutes. Remove, leave to cool. Remove the rice pudding and serve with filling.

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