

Radish Glutinous Dumplings Recipe

Ingredients:

Dough Ingredients:

300 g glutinous rice flour
50 g plain flour
130 ml warm water
1 tablespoon cooking oil

Filling:

500 g sweet turnip
100 g dried shrimps
a pinch of salt
a pinch of pepper

Method:

Peel the sweet turnip, grated and squeezed. Keep them aside. To make filling, heat up 2 tablespoons oil to sauté dried shrimps until fragrant. Add in grated sweet turnip. season with salt and pepper, stir-fry until aromatic or cooked. Remove and leave to cool. To make dough, mix glutinous rice flour and plain flour. Combine with cooking oil, mix well, then pour in warm water. Knead to form a smooth dough. Rest dough for 30 minutes. Divide dough into small portions, wrap each with enough filling and form into dumpling shape. Place each of the dumpling on a piece of banana leaf. Arrange, and steam over medium heat for 10 minutes until cooked through. Remove, ready to serve.

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