



?????/Teow Chew Chai Tow Kueh

NIBBLEDISH CONTRIBUTOR

Ingredients

Daikon
Rice flour
Dried radish
Chilli paste
Garlic
Egg
Bean sprouts
Green onions
Cilantro
salt
pepper

Instructions

- A. Mix rice flour with 2 cup water
- B. Shred daikon and boil with one cup water with salt and pepper to taste

Mix A&B when hot. Put in dish pain and steam for about 30 minutes or until the the center is cooked.

Let it cool and then slice the daikon cake into half inch chunk. Fried with garlic and oil. Pour scramble egg on top.

Pan fried. Then fried the rest of the ingredients in a separate pan and then mix the fried daikon back.