



Yam Cake

NIBBLEDISH CONTRIBUTOR

Ingredients

300 gm yam

1 litre of water

300 gm of rice flour

3 tbsp of dried shrimp (soaked and dried)

8 to 10 shallots sliced thinly

Pepper and salt

Toppings

spring onions chopped

Cilantro chopped

chillies chopped

Fried shallots

Instructions

Steam half the yam and puree

Dice the other half and set aside

Add pureed yam to 300gm rice flour and 1 litre water. Mix well. Set aside

Fry shallots, dried shrimps and diced yam, add pepper and salt.

Pour in the flour mixture till mixture thicken.

Pour into pan and steam on high heat for 45min to an hour till it is cooked.

Sprinkle toppings.

Serve