

Daikon Rice Cakes

1. 2 lb. Daikon (Radish)
2. 3 lb. Water
3. 1 bag Rice flour
4. 4 oz. Wheat flour
5. 4 oz. Corn starch
6. 1 soup spoon Salt
7. 1 soup spoon Vegetable broth
8. 3 soup spoon Sugar
9. ½ tsp. White ground pepper
10. 5 soup spoon Sesame oil
11. 3 lb. Water

Method

1. Put 1 & 2 to boil
2. Mix ingredients 3-10 together in a mixing bowl
3. Put ¼ of the mixture into the boiling daikon
4. Turn off the fire
5. Put the rest of the mixture into the daikon
6. Mix well
7. Put in a mold
8. Steam for 1 hour