



Golden Crisp Daikon Cake with Spicy Herb Soy Sauce

 Gluten Free  Dairy Free

READY IN



45 min.

SERVINGS



8

CALORIES



295 kcal

Ingredients

- 1.5 pounds daikon radish white peeled cut into 1-inch pieces (Asian radish)
- 2 tablespoons fish sauce dried finely chopped
- 1 cup cilantro leaves fresh
- 1 ginger fresh grated peeled
- 0.5 cup spring onion finely chopped (3 large)
- 2 pork sausage sweet chinese cut into 1/4-inch cubes (3 ounces) (lop chong)
- 1.5 cups rice flour
- 1 tablespoon sesame oil

- 1 tablespoon sesame seed toasted
- 1 cup soya sauce
- 2 small thai chile red seeds removed, thinly sliced crosswise or 1 tablespoon hot chili sauce (such as sriracha) halved lengthwise
- 2 tablespoons vegetable oil divided ()
- 1.5 cups water divided

Equipment

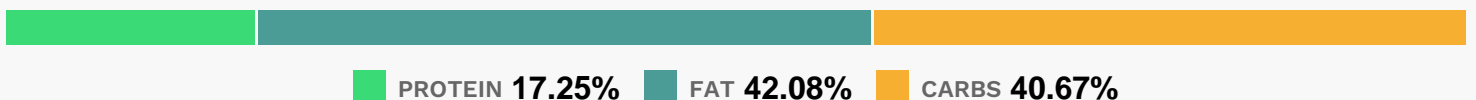
- bowl
- frying pan
- knife
- whisk
- pot
- cake form
- wok
- cutting board

Directions

- Fit processor with large-hole grating disk. Working with a few pieces of daikon at a time, place daikon pieces in feed tube and process until coarsely grated.
- Transfer daikon to bowl. Replace grating disk in processor with metal blade. Return daikon to processor and finely chop, using on/off turns.
- Heat heavy large skillet over medium-high heat.
- Add sausage cubes to skillet and sauté until fat renders and sausage browns, about 5 minutes.
- Add green onions and dried shrimp; stir 1 minute.
- Add daikon with juices and 1/2 cup water; bring to boil. Reduce heat to medium; cook until daikon is soft and liquid is almost evaporated, stirring frequently, about 25 minutes.
- Meanwhile, spray 9-inch-diameter cake pan with 1 1/2-inch-high sides with nonstick spray.

- Whisk rice flour and remaining 1 cup water in large bowl until well blended. Stir in daikon mixture. Season to taste with salt and pepper.
- Spread daikon mixture evenly in prepared pan.
- Place cake pan on bamboo steamer rack set over wok filled halfway with simmering water or on metal rack set over simmering water in pot. Cover with lid; steam over medium heat until cake is set and firm to touch, occasionally adding more water to wok or pot as needed, about 45 minutes.
- Remove pan from steamer; cool cake in pan 1 hour. Cover and refrigerate daikon cake in pan overnight.
- Whisk soy sauce and sesame oil in small bowl.
- Heat 1 tablespoon vegetable oil in small skillet over medium heat.
- Add cilantro, ginger with juices, and chiles or hot chili sauce; stir 30 seconds.
- Mix ginger mixture into soy sauce mixture. DO AHEAD Daikon cake and sauce can be made 2 days ahead. Cover separately and refrigerate.
- Run small knife around daikon cake to loosen. Invert onto cutting board.
- Cut cake into 1/2-inch-thick slices (not wedges), then cut each slice crosswise into 2-inch-long pieces.
- Heat 1 tablespoon vegetable oil in large nonstick skillet over medium-high heat. Working in batches, add daikon cake slices to skillet and cook until golden brown, adding more oil to skillet for each batch as needed, about 5 minutes per side.
- Transfer slices to platter.
- Sprinkle with sesame seeds.
- Serve herb soy sauce alongside for dipping.

Nutrition Facts



Properties

Glycemic Index:32.13, Glycemic Load:16.91, Inflammation Score:-4, Nutrition Score:11.193478314773%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg, Luteolin: 0.03mg Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg, Kaempferol: 0.37mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 1.84mg, Quercetin: 1.84mg, Quercetin: 1.84mg, Quercetin: 1.84mg

Nutrients (% of daily need)

Calories: 294.93kcal (14.75%), Fat: 13.86g (21.32%), Saturated Fat: 3.47g (21.69%), Carbohydrates: 30.13g (10.04%), Net Carbohydrates: 27.46g (9.98%), Sugar: 2.87g (3.19%), Cholesterol: 62.48mg (20.83%), Sodium: 1952.01mg (84.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 12.78g (25.56%), Manganese: 0.59mg (29.27%), Vitamin C: 22.49mg (27.26%), Vitamin K: 26.1µg (24.86%), Vitamin B3: 3.54mg (17.68%), Vitamin B6: 0.33mg (16.63%), Phosphorus: 135mg (13.5%), Copper: 0.26mg (12.77%), Magnesium: 45.95mg (11.49%), Iron: 2mg (11.13%), Vitamin B1: 0.17mg (11.12%), Potassium: 385.93mg (11.03%), Fiber: 2.68g (10.71%), Folate: 36.99µg (9.25%), Selenium: 5.77µg (8.24%), Zinc: 1.23mg (8.18%), Vitamin B5: 0.68mg (6.8%), Vitamin B2: 0.11mg (6.68%), Calcium: 66.29mg (6.63%), Vitamin A: 227.39IU (4.55%), Vitamin B12: 0.24µg (4%), Vitamin E: 0.48mg (3.22%), Vitamin D: 0.37µg (2.45%)