



Steamed Yam Cake (Orh Kueh)

Difficulty: Easy

Servings: 12 – 16 pieces

Preparation Time: 40 mins

Cooking Time: 60 mins

Ingredients

10ml Light Soy Sauce

350ml Water

500ml Chicken Stock

600ml Vegetable Oil (*with excess to grease*

L18 x W18 x H4 cm square baking tin)

5g Five Spice Powder

20g Garlic

30g Tapioca Starch

35g Dried Shiitake Mushrooms

45g Dried Shrimps

50g Chinese Sausage

80g Shallots

170g Rice Flour

480g Yam

To taste Salt

To taste Sugar

To taste White Pepper Powder

To garnish Coriander Leaves

To garnish Fried Peanuts

To garnish Large Red Chilli (*sliced*)

To garnish Spring Onion (*sliced*)

Method

1. Separately soak dried shrimps in 150ml water, and dried Shiitake mushrooms in 200ml water for about 30 minutes. Set aside soaking water for later use. Remove casing of Chinese sausage, and cut into smaller pieces.



2. Peel yam, cut into quarters, and grate with box grater. Thinly slice shallots.



3. Blend rehydrated shrimps, garlic and cut Chinese sausage to a rough mixture with your Hand Blender. Remove and set aside. Separately blend rehydrated mushrooms roughly with your Hand Blender. Remove and set aside.



4. Sieve rice flour, tapioca starch, five spice powder, salt and pepper together into a mixing bowl.



5. In a medium-heated pan, bring vegetable oil up to temperature. Test with a small piece of shallot. The oil is hot enough when the shallot starts to bubble. Add sliced shallots. Fry till crispy and golden brown for about 12 to 15 minutes, stirring occasionally. Remove fried shallots. Set aside about half the amount for garnishing.



6. Into the same oil, add grated yam. Cook to soften for about 5 minutes. Remove and set aside. Into the same oil, add blended mushrooms and blended mixture. Stir well and fry till brown and fragrant for about 5 minutes. Pour and strain the oil away, removing the oil as thoroughly as possible. Set fried mixture aside.





7. Deglaze pan with soaking water. Add chicken stock and stir with heatproof whisk. Gradually add flour mixture. Continue stirring for about 5 minutes until fully combined. The batter is ready when it starts to thicken and smoothen. Preheat your Steam Oven with **Steam** mode.



8. When batter is thick and smooth, add fried yam, fried shallots, fried mixture, light soy sauce, sugar, salt and white pepper powder into the pan, stirring the mixture well throughout. You may adjust the quantity of fried shallots added into the batter or serve them separately according to your guests' preference.





9. Grease baking tin with excess vegetable oil. Line baking paper with excess on sides. Pour batter mixture into lined tin. Tap filled tin on countertop to level batter. Steam for 45 to 50 minutes in your Oven. The yam cake is ready if wooden skewer comes out clean. You may also steam the yam cake over the stove in a wok with a steaming rack and water for 1 hour.



10. Allow to cool for about 1 hour. Unmould yam cake onto a plate. Cut into slices as desired.



11. Garnish with fried peanuts, sliced large red chillies, sliced spring onions, fried shallots and coriander leaves. Serve and enjoy with your favourite dipping condiments.

