

# Chinese Steamed Pumpkin Cake

by Michele Tan

Serves 6

## Ingredients

600g pumpkin flesh  
 375g rice flour  
 1 dessertspoon sugar  
 1 tsp salt  
 4 cups hot water  
 3 shallots, sliced finely  
 60g dried shrimp, roughly chopped  
 3 pcs dried shitake mushrooms, diced  
 Pinch of salt  
 Pinch of pepper  
 Oil

## Garnish

spring onions  
 fried shallots  
 chillies

## Method

1. Skin and cube the pumpkin and steam for 10 minutes.
2. Mash pumpkin till it resembles a puree. If there are minor chunky bits left, it is okay. Set aside.
3. Add oil in pan, then add shallots and dried prawns. Cook till fragrant.
4. Add shitake mushrooms, salt & pepper. Mix well. Set aside.
5. Add flour, sugar, salt in the wok/saucepan.
6. Add hot water SLOWLY, bit by bit while stirring at the same time. Impt: Stove is NOT switched on at this moment.
7. Stir until you get this gooey consistency.
8. Pour the pumpkin puree & the shrimp/mushroom mixture into the batter.
9. Switch on LOW flame. Stir till all ingredients are mixed thoroughly.
10. Put the mixture into pie trays or ramekins, then into the steamer for 60 minutes.
11. Once it is done, set aside to cool. Garnish with spring onions, chillies & shallots before serving it with chilli sauce.

### Nutrition Information (Per Serving)

Energy	329Kcal
Protein	9g
Fat	1g
Saturated fat	0.3g
Cholesterol	53mg
Carbohydrate	71g
<b>*Carbohydrate exchange</b>	5 exchanges
Dietary fibre	5.1g
Sodium	950mg

For a pictorial step-by-step guide on how to cook this dish, go to [cookpad.it/recipes/金瓜糕](http://cookpad.it/recipes/金瓜糕)  
 chinese-steamed-pumpkin-cake

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