

Radish Cake Recipe

Crispy, golden, and packed with savoury flavour, this homemade radish cake is easier than you think. With just a few simple ingredients – fresh radish, rice flour, and a hot pan – you can whip up a batch that's soft on the inside, crunchy on the outside. Pan-fry it as-is or toss it with eggs for a delicious meal anytime.



Sample Recipe

	Recipe serves	Prepared for
	2	2

Ingredient	Amount		Scaled amount	
Radish	350	g	350	g
Rice Flour	150	g	150	g
Corn Flour	5	g	5	g
Water	250	ml	250	ml
Salt	3	g	3	g
Mushroom Seasoning (tsp)	1/2	----	1/2	----
White Pepper (a dash)	1	----	1	----
Cooking Oil (Tbsp)	3	----	3	----

Shopping List

Ingredients	Have it	Quantity
Radish	☒	
Rice Flour	☐	
Corn Flour	☐	
Water	☐	
Salt	☐	
Mushroom Seasoning (tsp)	☐	
White Pepper (a dash)	☐	
Cooking Oil (Tbsp)	☐	
	☐	
	☐	
	☐	

Sample Instructions

- Prep the radish** – Peel the daikon radish and shred it into fine strips (using a grater or julienne peeler).
- Make the batter** – In a large bowl, combine the rice flour, cornstarch, salt, mushroom seasoning, pepper, and water. Mix well until smooth. Set aside.
- Cook the radish** – Heat a wok or pan over medium heat with the 3 tablespoons of oil. Add the shredded radish and stir-fry until it becomes soft and translucent (this means it has released its moisture and sweetness).
- Combine** – Reduce the heat to low. Pour the prepared batter into the pan with the radish. Stir continuously and quickly until everything is evenly mixed and thickens into a paste-like consistency. Turn off the heat.
- Steam** – Transfer the mixture into a greased aluminium or heatproof steaming mould. Smooth the top. Steam over boiling water for 40 minutes.

After steaming:

- A. Let the radish cake cool completely (preferably chill in the fridge for at least 2 hours) before remove from the mould.
- B. Slice into thick pieces.

Serving Suggestion (Pan-Fried):

- A. Pan-fry the slices in a little oil until golden and crispy on both sides.
- B. For an extra tasty version, scramble 2 eggs in the same pan, add the fried radish cake slices, a dash of soy sauce, and stir-fry briefly. Dipped with chilli for chilli lovers !