

Soft Cake with Leek Stuffing Recipe

Ingredients: Serves 4

100g pork strings
3 shiitake mushrooms
120g yellow leek

Seasonings A:

½ teaspoon soy sauce
½ tablespoon water
½ teaspoon cornstarch

Seasonings B:

¼ teaspoon salt
a pinch of pepper
a little of cornstarch paste

Flour Batter:

1 egg
1 cup plain flour
1 cup water
a pinch of salt

Method:

Marinate pork with seasonings A for 30 minutes. Soak shiitake mushrooms to soft, then shred them. Trim yellow leek, cut to 2cm sections. Stir-fry pork strings with 2 tablespoons of oil to done, remove to a plate. Put shiitake mushroom in, stir for a while, add about 4-5 tablespoons of water (from soaked mushrooms) and soy sauce in, simmer for 3 minutes to enhance the flavor of mushrooms. Put pork in, season with salt and pepper, thicken with cornstarch paste. Turn off the heat, then mix yellow leek in. Beat egg finely, add flour, mix evenly by adding water little by little to form a light batter mixture, leave for 10 minutes. Brush a little of oil in a wok, pour flour batter in to make a piece of thin pan cake. Pack leek stuffing with a piece of pan cake, wrap and form to a rectangle shape. Fried with oil until the surface turn to golden browned. Remove and cut to wide pieces. Serve.

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