



## **Steamed Pumpkin Cake**

*Serving: Serves three to four*

Surprise your family with our rendition of the Steamed Pumpkin Cake this Thanksgiving. A popular Chinese snack, the pumpkin gives the scrumptious cake a beautiful and vibrant golden colour and adds a natural sweetness to the savoury dish. This will sure be a hit at your Thanksgiving dinner table!

### **Ingredients**

900g pumpkin, grated  
30g dried shrimps, soaked in 225ml of warm water  
20g dried organic mushrooms, soaked in 225ml of warm water  
150g Wing Wing Chinese sausage  
3 to 4 spring onions, sliced  
1 teaspoon of sugar  
1 tablespoon of oil  
3 teaspoons of Shaoxing wine  
¼ teaspoons of ground white Sarawak pepper  
2 tablespoons of chopped coriander  
280g rice flour  
1 teaspoon of salt

### **Method**

1. Soak the dried shrimps in warm water until they are soft. Strain and retain the liquid, then roughly chop the shrimps.
2. Soak the dried mushrooms. Strain and retain the liquid.
3. Steam the Chinese sausages for 10 minutes. Remove from steamer and dice.
4. Heat the oil in a wok. Stir fry the sausages, dried shrimps and mushrooms for two to three minutes until fragrant.
5. Add the spring onion, coriander, sugar, salt, Shaoxing wine and pepper.
6. Toss in the grated pumpkin and add the flour. Add reserved liquid from the mushrooms and dried prawns (450ml). Top up with 50ml of warm water.
7. Pour everything into a glass dish or cake tin. Take time and line the dish/tin with some paper and oil it so that the cake doesn't stick to

the sides and will turn out nicely.

8. Steam for one hour and 15 minutes and allow it to cool.
9. Garnish with chopped spring onions, sliced chillies and fried shallots before serving.