

# Steam Shrimp cake

Cuisine: **South-East Asian**

Food category: **Side dishes**



Author: **Myat Ko ko**



## Program steps

Preheating: 100 °C

1 Steaming Termination by time 00:20 hh:mm 80 °C 50 %

## Ingredients - number of portions - 10

| Name                | Value | Unit |
|---------------------|-------|------|
| Minced shrimp       | 1     | kg   |
| Potato starch       | 50    | g    |
| Eggs                | 2     | pcs  |
| Garlic powder       | 15    | g    |
| Onion powder        | 10    | g    |
| sugar               | 30    | g    |
| Salt                | 15    | g    |
| Black pepper powder | 5     | g    |
| Cooking oil         | 20    | ml   |
| Banana leaf         | 1     | pcs  |

## Directions

Mixed all the ingredients together and knead until firm. Cover tightly and place in the refrigerator for 3 hours. Take the shrimp out and continue kneading for 10 minutes. Wash and dry the banana leaf and place them on the bottom vision pan or mold. Brush layer of oil on banana leaf and pour the knead shrimp. Cover and steam for 20 minutes. When the shrimp cake are cooked about 90% brush the egg yolk mixture with oil on the surface, do not cover and continue steaming. Brush once every 2 minutes until the yolks are gone.

## Nutrition and allergens

Allergens: EGG, Shellfish

Minerals: 25 mg, Calcium 70 mg, Iron, Iron 9 mg, Magnesium 26 mg, Phosphorus, Phosphorus 34 mg, Potassium 1250 mg, Selenium, Sodium 3 mg, Sodium: 38758 mg, Zinc, Zinc 1

Vitamins: 4 mcg, B12, B6, Niacin, Vitamin A, Vitamin A 0 IU, Vitamin B12, Vitamin C 21 mg, Vitamin D, Vitamin K 22

| Nutritional value of one portion | Value    |
|----------------------------------|----------|
| Energy                           | 138.5 kJ |
| Carbohydrate                     | 9.4 g    |
| Fat                              | 2.2 g    |
| Protein                          | 20.6 g   |
| Water                            | 73.8 g   |



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