


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
Egg	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.

Recommended accessories



Vision Pan