

USC Pacific Asia Museum

Lo Bak Go (Turnip Cake)

Yields 1 – 9” round cake pan, serves 6-8

daikon, Japanese, peeled, grated	4 cups (650 g)
salt	$\frac{1}{4}$ t
watermelon radish, peeled, $\frac{3}{8}$ ” diced	$\frac{3}{4}$ cup (120 g)
shiitake mushrooms, $\frac{3}{8}$ ” sliced	1 cup (114 g)
lap yuk or lap cheong, $\frac{3}{8}$ ” dice	$\frac{1}{3}$ cup (70 g)
scallions, chopped	$\frac{1}{2}$ cup (50 g)
shallot, roasted, minced	1 ea
garlic, roasted, smashed	2 cloves
rice flour	1 cup (125 g)
tapioca starch	4 T (15 g)
vegetable stock	4 T (50 g)
light soy sauce	1 T
Shaoxing wine	1 T
sesame oil	1 t
ground white pepper	$\frac{1}{4}$ t

1. Cook shredded daikon in a skillet over medium heat. Cover with lid and let steam for about 5 minutes.
2. Uncover lid and season with salt. Stir to coat. Return lid and continue to steam for 5 more minutes or until daikon is soft and liquid has evaporated. Transfer cooked daikon into bowl.
3. Cook diced radish in skillet over medium heat until soft and tender, about 5-8 minutes. Transfer into bowl of shredded daikon.
4. Add rice flour and tapioca starch. Mix well until radish are coated.
5. Add 2 T of vegetable stock or water. Stir to mix well for a slurry at bottom of bowl to form.
6. Render lap yuk or lap cheong. Once fat has been released, add mushrooms to saute until golden. Add scallions and cook until soft. Transfer to bowl with daikon mixture.
7. Fold ingredients with rubber spatula to incorporate.
8. Add vegetable stock to loosen mixture.
9. Add soy sauce, Shaoxing wine, sesame oil, and ground white pepper. Mix well.
10. Line 9” round cake pan with parchment paper. Lightly oil bottom and sides of pan. Pour daikon mixture into pan. Spread in an even layer.
11. Set up steamer. Steam cake for 50-60 minutes.
12. Allow to cool. Refrigerate before slicing into desired shape.
13. Pan fry both sides with 1 t oil until golden brown. Garnish with green onions, fried shallots, and toasted sesame seeds. Serve with hot sauce and hoisin sauce.