



## TSING RICE CAKE

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*Local, seasonal fresh produce meets traditional Chinese recipes. Our products are local, traditional, and cultural.*

### INGREDIENTS

**Dough:** sticky rice flour, wheat starch, green grass juice (usually a combination of wheatgrass, cucumber, spinach, Asian cudweed herb, or Asian artemisia mugwort juice).

**Sweet filling:** black sesame, white sesame, walnut, dates, butter, honey, and stevia extract (healthy replacement of sugar).

**Savory filling:** taro, shrimp, shiitake, bamboo shoots, carrot, and cilantro.

**Contains:** shrimp

**Storage:** store uncooked rice cakes in a freezer for up to two weeks; wrap cooked rice cakes in a plastic wrap and keep them refrigerated for up to two days or in a freezer for up to a week. Reheat cooked rice cakes in a microwave within the plastic wrap for about 15 seconds. Adjust the time as needed.

**Note:** Be mindful of the hot filling when eating the rice cakes.



### INSTRUCTIONS

- 1: **ADD** – 5 cups of cold water to a pot.
- 2: **BOIL** – using MEDIUM to HIGH heat.
- 3: **PLACE** – frozen rice cakes in a steam basket with parchment paper ( spray oil to the parchment paper before placing it to the steam basket); leave room for each cake as they might expand after steamed.
- 4: **STEAM** – rice cakes with a lid on over the hot boiling water for 8 mins.
- 5: **BRUSH** – oil ( oil of your choice) on the rice cakes after 8 mins and steam for another 2 mins (not to over cook the rice cakes as it might become extremely soft).
- 6: **REST**- for 5 mins before devouring them.



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**READY TO COOK – KEEP FROZEN DO NOT THAW – COOK THOROUGHLY**

**BEST CONSUMED WITHIN TWO WEEKS AFTER PURCHASE**

**\*\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SHELLFISH, EGGS, OR UNPASTEURIZED DAIRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*\***

