



RICE FLOUR

PRODUCT BULLETIN

Rice Flour is a very fine in quality, smooth in texture and natural aroma.

Product Properties:

- Appearance White to cream color powder
- Whiteness (%) 90 Min.
- Moisture (%w/w) 13.0 Max.
- pH 5.0 – 7.0
- Total Plate Count (CFU/g) $\leq 100,000$
- Yeast & Mold (CFU/g) ≤ 100
- *E. Coli* (MPN) Not detected
- *Salmonella* spp. Not detected
- Sulfur dioxide (ppm) None

Package : 500g, 1,000g, 25kg, 30kg, 850kg

Shelf life: 24 months

Specific Function:

Texturizer, Thickener

Benefits:

- Fine and smooth texture
- Natural aroma
- Give a light-crispy texture for food coating

Ingredients	%
Grain white rice (<i>Oryza sativa</i>)	100

Application: suitable for various types of food and dessert

- Rice Noodle
- Rice Paper
- Singapore Fried Radish/Carrot Cake
- Steamed Rice Cake
- Batter Coating for Deep Fried Banana
- Thai Coconut Milk Custard



Disclaimer:
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Singapore Fried Carrot Cake

Singapore Fried Radish/Carrot Cake or simply “Carrot Cake” is so named because the Chinese name for the main ingredient (the White Radish/*Daikon*) “Chhài-thâu” also refers to Carrot “Ang- Chhài-thâu”.

This Asian “savory cake” can be served plain as Rectangular Slabs that are steamed and then fried, or as a stir-fried dish called “Chye Tow Kweh” - the white version and also as a sweet stir-fried dish called “Char kway” – the black version.



For Steamed Radish/Carrot Cake

Ingredients

Fine Rice Flour	1 ½ cups or 180 g
Tapioca Starch	¼ or 40 g
Chicken Stock / Vegetable Stock	2 ½ cups or 625 ml
Grated White Radish / Daikon	1 heaped cup/300 g
Salt or depending on Chicken Stock	1 Tsp
Minced Garlic	2 Tsp

Preparation:

1. Mix rice flour and tapioca starch together in cooled chicken stock till there are no lumps
2. Bring water to boil in a large saucepan. Add the grated white radish and cook till translucent, a few minutes, drain.
3. In a non-stick wok or frying pan, heat 1 Tbsp oil
4. Add minced garlic and when “just golden”, quickly add the rice-flour batter and stir.
5. Add the drained radish, stir, then taste and season as necessary.
6. Note that the batter should be quite thick. If it is too thin, continue cooking with continuous stirring on low heat. Continue to the next step (steaming) only after the batter is quite thick.
7. Steam: pour into a cake tin and then place on a rack in a steamer. Steam, covered for 1 hour on medium-low heat till the top is set (though it may be a little sticky to the touch).
8. Allow to cool and refrigerate overnight.



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For Plain Fried Carrot Cake

1. Cut the steamed cake into rectangular slabs of desired size.
2. Pan fry in shallow oil on each side till golden brown
3. Drain on kitchen paper towel and serve while still hot and crisp. The outside will be crispy and the inside smooth, soft, hot and savory

For White Version – “Chye Tow Kweh”

Ingredients

Minced Garlic	1 Tbsp
Chopped Scallions/Spring Onion	1 Tbsp
Pickled (salted) Radish/Turnip-“Chai Poh” rinsed and drained	½ Tbsp
Red Chili Sauce	1 Tbsp
Thai Fish Sauce	1 ½ Tbsp
Light Soy Sauce	1 Tbsp
Eggs	3
Spring Onion or Cilantro and Red Chili	as needed



Preparation:

1. Cut the steamed cake into medium sized dices.
2. Beat the eggs with a pinch of salt and pepper.
3. In a work or non stick frying pan, heat some oil.
4. Add and fry the diced pieces till pale gold (not as brown as for plain carrot cake)
5. Add the pickled radish/turnip and chopped red chili (optional). Stir a moment.
6. Add chili sauce, fish sauce and soy sauce. Stir till mixed well with cubed carrot cake.
7. Add the beaten egg over the diced pieces or to the side of the pan
8. Scramble and toss everything together. Garnish with chopped spring onion or cilantro.

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For Black Version – “Char Kway”

Ingredients

Minced Garlic	1 Tbsp
Chopped Scallions/Spring Onion	1 Tbsp
Pickled (salted) Radish/Turnip-“Chai Poh” Rinsed and Drained	½ Tbsp
Red Chili Sauce	1 Tbsp
Dark, Sweet and Thick Soy Sauce	3 Tbsp
Eggs	3
Spring Onion or Cilantro and Red Chili	as needed



Preparation:

1. Do step 1 – 5 same as white version.
2. Add the dark, sweet, thick soy sauce as well as chili sauce and stir till mixed well with the cubed carrot cake.
3. Add the beaten egg over the diced pieces or to the side of the pan.
4. Scramble and toss everything together. Garnish with chopped spring onion or cilantro.



Note:

1. When frying the cubes for the stir-fries, they should be crisped around the edges and still quite soft inside.
2. The dark version can also include bean sprouts as garnish.
3. Once done, you can add more dark soy sauce (black version) and more chili sauce (white version)



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