



**TASTE
OBSESSION**
SINGAPORE

HOME EDITION

Singapore is home to more dishes than you can eat in a lifetime. From Michelin-starred delicacies and international cuisines to scrumptious creations by home-grown chefs and timeless hawker favourites, Singapore is where you can taste it all.

Experience the smell, flavours and comfort of some of the Singapore Tourism Board's favourite dishes (and drinks) through the Taste Obsession Singapore Home Edition.



**DAY 4
FRIED CARROT CAKE**

Definitely not the 'cake' Aussies know, the local name for this Teochew dish is *chai tow kueh*.

Teochews comprise about 21% of the Chinese population in Singapore, and this favourite originated as a breakfast dish but is now eaten at all hours (as with most Singapore food!).

It comes in 2 versions – 'black' or 'white' – and every Singaporean will usually be a fan of only one over the other and passionately tell you why!

Most foreigners prefer the 'white' as it is more savoury, while kids will prefer 'black' which is sweeter because of the sweet *kecap manis* sauce) ... which one will be your preference?

Now it's your turn to share your creations with your colleagues, and tag us at #VisitSingapore.

www.visitsingapore.com



RECIPE HERE ►




**TASTE
OBSESSION**
SINGAPORE

**FRIED CARROT
CAKE**

Serves: 2 people
Cook time: 3 hours
(plus overnight to set)
Prep time: 45 minutes

INGREDIENTS:

- 250g rice flour
- 10g tapioca flour
- 10g wheat flour
- 1.25L water
- 2 cloves garlic
- 3-4 eggs
- 1-2 tsp fish sauce
- Pinch of salt
- 15g sugar
- 500g radish
- 1 packet *Chye Poh*
(preserved turnip)
- 250g pork lard (optional)
- 1-2 tbsp *kecap manis*
(black sweet sauce)
- ¼ teaspoon sesame oil

INSTRUCTIONS:

1. Cut the radish into strips about twice the size of a matchstick.
2. Mix the rice flour, tapioca flour and wheat flour with 350ml of water into a thick slurry.
3. Heat rest of the water in a separate pot and add salt and sugar.
4. Once your stock is ready, add the radishes into the boiling water until the radish turns translucent (5 – 10 minutes).
5. Add the flour mixture to the radish and stir until it has thickened evenly.
6. Oil the pans and then add the thickened mixture.
7. Steam for 2 hours and leave overnight in the fridge to set.

Pork Lard (optional)

8. Render the pork lard by cutting the fat into cubes and letting it render over a slow fire for approx. 30 minutes.
9. Add some pandan leaves for flavouring (optional).

Chye Poh

10. Finely chop two cloves of garlic and add them to the *chye poh*.
11. Add some pork lard or vegetable oil and cook until the *chye poh* turns brown.
12. Add a small amount of sugar (sweeter option).

>> CONTINUE TO NEXT PAGE




**TASTE
OBSESSION**
SINGAPORE

**FRIED CARROT
CAKE**

Serves: 2 people
Cook time: 3 hours
(plus overnight to set)
Prep time: 45 minutes

INGREDIENTS:

- 250g rice flour
- 10g tapioca flour
- 10g wheat flour
- 1.25L water
- 2 cloves garlic
- 3-4 eggs
- 1-2 tsp fish sauce
- Pinch of salt
- 15g sugar
- 500g radish
- 1 packet Chye Poh
(preserved turnip)
- 250g pork lard (optional)
- 1-2 tbsp kecap manis
(black sweet sauce)
- ¼ teaspoon sesame oil

INSTRUCTIONS:

Frying

13. Cut the carrot cake (radish mix) into 2cm cubes.
14. Heat oil in the pan and when hot, add carrot cake cubes.
15. Press the carrot cake down gently onto the pan so it breaks, creating an irregular surface to better enable the *chye poh* and fish sauce to stick.
16. Add fish sauce and continue to fry.
17. Add *chye poh* mixture and fry until a nice crust develops.
18. Add eggs (already beaten) and fry until brown.

Black Version

19. Add dark sauce towards the end of the frying process.
20. Fry until a crust develops, then reduce heat and add the sweet black sauce.
21. Continue to toss until evenly coated.
22. Turn off the flame and add more sweet sauce, stir fry until even and serve (Note: sweet sauce can turn bitter if subject to too much heat).

