

shanghai nian gao recipe

Sat, 12 Jan 2019 02:46:00

GMT shanghai nian gao recipe pdf - Nian gao (also niangao; nin gou in Cantonese), sometimes translated as year cake or Chinese New Year's cake, is a food prepared from glutinous rice and consumed in Chinese cuisine. Fri, 11 Jan 2019 13:31:00 GMT Nian gao - Wikipedia - Water chestnut cake (traditional Chinese: 餛飩; simplified Chinese: 餛飩; Cantonese Yale: mĀhtĀ i gĀu) is a sweet Cantonese dim sum dish made of shredded Chinese water chestnut. When served during dim sum, the cake is usually cut into square-shaped slices and pan-fried before serving.

Water chestnut cake - Wikipedia
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