

Vietnamese Shrimp Rice Cakes



The traditional Steamed Shrimp Rice Cakes are made with Rice Flour.

I didn't care for the texture of the Rice Cakes, so I have added an American twist.

I make the Rice Cakes with leftover Jasmine Rice. I roll into a log and freeze until I'm ready to make the Rice Cakes. Then I just remove from the freezer and let thaw just until I can slice with a knife. Then heat up and top with the Shrimp.

Ingredients

Rice Cakes (traditional)

2 cups Rice Flour
2 3/4 cups Water
1/2 teaspoon Kosher Salt

Shrimp Topping

6 medium cooked Shrimp, peeled and deveined
1 tablespoon Peanut Oil
1 Shallot, finely minced
1/2 teaspoon Fish Sauce
1/2 teaspoon Sugar
Pinch of Kosher Salt
1/3 cup **Scallion Oil**
1 1/4 cups **Light Vietnamese Dipping Sauce**



Add rice flour in a bowl and add the salt to it.

Pour water into the rice flour and whisk it all together and let it set for at least 30 minutes.



Pour the rice flour mixture in to small dishes in the bamboo steamer.

Set the bamboo steamer on top of a pot of boiling water and cook it for about 4 to 5 minutes until the rice flour mixture becomes shiny and firm.



Cook the shrimp and chop it into smaller chunks.

Mash the shrimp using a Mortar and Pestle. Once the shrimp is mashed, keep it in a refrigerator.



Heat some oil and add the minced shallot. Cook it for a minute.

Add the shrimp and cook it for about 5 to 6 minutes until it becomes dry and a little bit brown.

Add fish sauce, salt and sugar to the shrimp and cook it for one more minute.

Take it off the burner once it is cooked and set it aside.



Allow the rice cakes to cool after they have cooked for 5 to 6 minutes.

Place the rice cakes on a dish. Sprinkle with some scallion oil and shrimp. Drizzle with some Light Vietnamese Dipping Sauce.



The traditional Shrimp Rice Cakes is ready to be served!



American Rice Cakes

Ingredients

2 cups Jasmine Rice, Steamed



Cook the Jasmine rice, cool to room temperature and then place it on plastic wrap.

Wet your hands with water and mold the rice into a log.

Roll the plastic wrap around the log, close the ends and put it in the freezer for about an hour.



Take the rice log out of the freezer.

Cut it into 1/2" thick pieces and arrange on a plate.



Heat up the rice cakes in the microwave; add scallion oil and shrimp toppings to the rice cakes.

Drizzle with some Vietnamese light dipping.



The American rice cakes are ready to be served!