

RADISH RECIPES



ENJOY YOUR RECIPE

1. Radish Soup

Ingredients

- ❖ 1 kg white radish (cut into half inch in thickness)
- ❖ 1 sliced ginger
- ❖ 1 or 2 cup(s) of water
- ❖ 1 tablespoon oyster sauce
- ❖ ½ teaspoon salt
- ❖ 5 leaves of Lemon grass
- ❖ ¼ teaspoon ground white pepper
- ❖ 4 Chili (Cut into small pieces)
- ❖ ¼ teaspoon sesame oil

Method

1. Pour water inside wok or small pot
2. Put radish inside and boil for 15 minutes or 20 minutes
3. Add lemon grass, oyster sauce, white pepper, chili and sesame oil
4. Cook for 2 to 3 minutes before it is ready to serve

2. Kimchy

Ingredients

- ❖ 1 kg white radish
- ❖ ¼ teaspoon salt
- ❖ Sugar, chili and vinegar to taste

Method

1. Cut radish into slices
2. Put inside bowl and mix with salt
3. Squeeze and drain water out
4. Add sugar and vinegar
5. Mix together and put inside the refrigerator over night
6. Ready to serve

3. Radish Curry

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Ingredients

- ❖ 1 kg white radish (grated)
- ❖ 1 slice ginger (about 500g)
- ❖ ½ onion (cut into cubes)
- ❖ 2 tablespoon Oil
- ❖ ½ teaspoon turmeric powder
- ❖ ¼ teaspoon salt
- ❖ 5 Red Chili or green chili (cut into small pieces)

Method

1. Heat oil in pan
2. Add onion, turmeric powder, ginger, radish and stir until radish turn brown
3. Add salt and chili and stir well for 4 to 5 minutes until radish is soft
4. Turn off heat and it is ready to serve