

Frozen Lotus Root

Specifications :

Price	Contact us
Place of Origin	China
Min.Order Quantity	100
Payment Terms	T/T,L/C,D/P
Supply Ability	10000
Delivery Detail	3days-7days

Detail Introduction :

Can lotus root be frozen?

Lotus roots require the same treatment as white radish. Just keep in mind that freezing lotus root will soften them slightly, and if you're hoping to caramelize your lotus root or create browning in its cooking, then be sure to thaw it for five minutes to make it easier for frying.

How do you defrost a lotus root?

Frozen Lotus Root Slices don't need to be thawed, but you might need to half-thaw them to cut in half if they are large. Heat 1 tablespoon Oil in a frying pan or wok over high heat and cook 1/2 of Frozen Lotus Root until browned and just cooked enough. Transfer to a plate.

How do you store lotus root in the fridge?

Store lotus root in the refrigerator wrapped in a damp cloth or paper towels in a plastic bag. They're at their best when very fresh, but can be stored for a couple of weeks.

How long can you keep lotus root in the fridge?

Store unwashed lotus root in a loosely tied bag in the fridge up to 1 week. If the lotus root is already washed and sliced, use plastic wrap to seal it and store it in an airtight container in the fridge. You should use sliced lotus root as soon as possible, but it will stay good in the fridge for 3 to 5 days.