



Lipu Taro Looped Meat is a famous traditional dish served in the traditional Guilin banquets. It is always found during festivals or important events. This dish is made of taro from Lipu County (104 km south of Guilin) combined with streaky pork, red pepper, garlic spread, Guilin fermented bean curd, wine, honey and many other seasonings.

Before the streaky pork and taro are steamed in bamboo steamers, they must be deep-fried in vegetable oil. The finished dish is golden in color and aromatic. The taro's flavor and the pork's freshness blend perfectly to create a wonderful dish.

In addition, this dish has certain health benefits, such as eliminating heat and purging fire, as well as softening the complexion. This famous dish is available at almost every restaurant in Guilin.

