



Siu Mai

INGREDIENTS

Filling

- 250g Regular Pork Mince (20% fat)
- 200g Green Prawn meat (cut into small cubes)
- 3 Dried Shiitake Mushrooms (large, rehydrated and minced)
- 3 Tbsp Water (from the soaking mushrooms)
- 5g Ginger (minced)
- 1 Tsp Cornstarch
- 1 Tsp Shaoxing (chinese cooking wine)
- 1 Tsp Light Soy Sauce
- ½ Tsp Sesame Seed Oil
- ½ Tsp Salt
- ¼ Tsp Sugar
- ¼ Tsp Ground White Pepper

Finishing

- 20 Siu Mai Wrappers (or thin wonton wrappers, cut into circles)
- ¼ Carrot (finely diced)
- Desired Serving Sauce



Serves: 20 Dumplings



Prep Time: 30 mins



Cooking Time: 12 mins

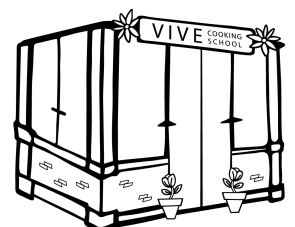
METHOD

1. Add all the ingredients for the filling to a large mixing bowl. Use chopsticks or a spatula to stir the mixture vigorously in one direction for 5 minutes or so until everything is combined into a sticky mass. You may use a stand mixer to speed up the process (with a flat beater on medium speed).
2. To assemble the siu mai, take the wrappers out of the package. Remember to cover them if not used immediately as they dry out easily.
3. Put a tablespoonful of the filling in the middle of a wrapper. Then let the wrapper securely sit in the hole formed by the thumb and index finger of your non-dominant hand.
4. Top up with more filling. Level with a flat spatula or a butter knife so that the wrapper is generously filled to the rim, whilst very gently squeezing the wrapper to the mix. Lightly pat the bottom of the siu mai, so each dumpling can sit upright without toppling over. Repeat this step until you have used all the mix.
5. Add water to the saucepan you plan to use for steaming and bring to just before boiling.
6. Line your steamer basket with perforated baking paper cartouche. Then place the assembled siu mai into the steamer basket (they can be close, but not touching as they will stick). Garnish each siu mai with a pinch of finely minced carrot.



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7. Bring your saucepan of water to a full boil, then place the steamer basket/s over this (you may stack up multiple baskets and cook all at once).
8. Leave to steam on high heat for 10-12 minutes. Serve immediately, on their own, or with a sauce of your choice (i.e fresh chili & soy sauce). Enjoy

Special Notes:

Dried Shiitake Mushrooms - Soak in cold water overnight or in hot water for 30 mins until soft and plump. Before mincing, squeeze all excess moisture out.

Steamer & Basket - Your steamer basket should fit nicely on top of the saucepan, with no gaps. Water level should not touch the steamer basket and should not run out during the length of cooking time.

Storing Siu Mai - Right after assembly, place uncooked siu mai on a tray, single layered and not touching. Place into the freezer and freeze. Once completely frozen, transfer them to an air-tight container or snap lock bag. Store in the freezer for up to three months.



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