



Steamed Siew Mai

烧卖

Serving: 2

Ingredients:

150 gm Half lean & half fat pork meat, minced
150 gm Prawn meat
20 pieces Wantan wrappers
Some shredded carrot for garnishing

Seasoning Ingredients:

½ tsp 3 gm Salt
¼ tsp 2 gm Sesame oil
½ tsp 3 gm Sugar
½ tsp 3 gm Seafood Stock
½ tsp 3 gm Shao-Xing Wine
1 tbsp 15 gm Tapioca flour
A few dashes of pepper to taste

Methods:

1. Rub prawn meat with some tapioca flour, salt and rinse under clean water. Pat dry and cut into smaller pieces.
2. Mix the minced pork, prawn meat and the rest of seasoning ingredients until sticky. Chill in fridge before use.
3. Trim wanton wrappers into round shape and wrap some filling in it.
4. Garnish the top with some shredded carrot and steam at high heat for about 10 minutes.
5. Serve with sweet sauce and/or chili sauce.

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Recommended stock: Seafood Stock / Seafood Stock – PREMIUM QUALITY

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