

Siu Mai

400g Pork Belly (14 oz)
240g Shrimp (peeled and deveined) (8.5 oz)
140g Dry Shiitake Mushrooms, Rehydrated
20g minced ginger

10g sugar
8g cornstarch
8g ground white pepper

50g shaoxing wine
25g seasoned soy sauce
16g fish sauce

8g toasted sesame oil

Equipment

- bamboo steamer
- liner papers for bamboo steamer

Instructions

Prep the Filling

- Place shrimp into a bowl with 1 tsp of salt and add cold water for 10 min, rinse with cold water and pat dry. This will help the shrimp have a crispy texture when cooking and also takes out the slimy quality of frozen shrimp. You can grind the shrimp using a grinder or you can hand chop into small pieces.
Place the shrimp and ground pork into a mixing bowl. Stirring in 1 direction (ONLY) for several minutes until the mixture starts to turn into a paste-like consistency. This step helps to tenderize the meat. You should hear squishing sounds as you stir the meat.
- Add the shiitake mushrooms and ginger to the bowl with the pork and shrimp. Stir to combine. Then, add the shaoxing wine, soy sauce, fish sauce, sugar, cornstarch and white pepper. Mix the ingredients until well incorporated. Last but not least add the toasted sesame oil.

Make the Dumplings

- Line a bamboo steamer with parchment paper or napa cabbage.

- Take one dumpling wrapper and place it on your left hand. Place about 2 tablespoons of filling in the center of the wrapper using a palette knife to push all of the filling into the wrapper forming an “o” shape with your thumb and pointer finger to help guide the dumpling into a round shape ensuring the top is flat and compressed
- Flatten the filled dumpling on the counter and check to see if it stands upright on its own. If the dumpling is leaning, use your fingers to straighten it. Transfer the dumpling to your lined bamboo steamer. Continue filling and shaping the dumplings until you run out of the filling.
- Cover the bamboo steamer with the lid. Fill a wok with water. It should cover about 2 ½ inches from the bottom of the wok. Bring the water to boil. Then, carefully place the covered bamboo steamer directly over the boiling water. The dumplings need about 6 to 7 minutes to cook. You can stick a thermometer into a dumpling to see if the meat has reached 165°F. Remove the steamer basket from the wok and serve.