

Chinese dumplings with pork, shrimp and garlic chive

Pan fried tofu wrap stuffed with carrot, mung bean sprout and shitake mushroom, with Jinhua ham glaze

INGREDIENTS

30 dumpling wraps
150g of lean ground pork
150g of deveined shrimp
150g of garlic chive
7g of salt
14g of bouillon powder
20g of neutral oil
10g of sesame seed oil
Dipping sauce
10g garlic
10g ginger
40g soy sauce
30g vinegar
10g sugar
10g sesame seed oil

DIRECTIONS

1. Start a pot of water on the stove
2. Place all shrimp in Ziploc bag and smash with side of a knife.
3. Mix ground pork and seasoning in a mixing bowl until fat starts to emulsify.
4. Add smashed shrimp and garlic chive into mixing bowl and continue to mix until evenly incorporated.
5. Wrap dumplings and cook dumplings in boiling water for 6-7 min or until floating on water.
6. Mix dipping sauce with a hand blender and serve.

ORIGINAL RECIPES BY

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INGREDIENTS

3 sheets of tofu skin
1 carrot
100 g mung bean
5 fresh shitake mushroom
3 dried shitake mushroom
15 garlic chives
50g Jinhua ham cut into thin strips for stock
Salt and white pepper to taste
Glaze:
200g Jinhua ham stock
20g Shaoxing cooking wine
10g Chinese black vinegar
5g sesame seed oil
10g corn starch

DIRECTIONS

- 1: Blanch all vegetables cut in match stick size, shock them in ice water to cool down, strain and set on side for assembly.
- 2: Mix blanched carrots, fresh shitake, mung bean, cooked Jinhua ham and season with salt and pepper to taste.
- 3: Unroll the tofu skin, lay flat on cutting board, spread out the filling evenly and neatly.
- 4: Roll the skin into a log shape, cut into 8 cm pieces and tie with blanched garlic chive.
- 5: Pan fry the logs on medium low heat with some neutral oil until golden brown.
- 6: In the same pan, pour in the Jinhua stock and reduce the stock by 1/3.
- 7: Mix corn starch with cooking wine, vinegar and sesame seed oil, add to the pan to thicken.