



ZINE NOODLES DIM SUM

Steamed Pork & Shrimp Dumpling (Siu Mai)

Makes 4 Pieces



INGREDIENTS:

- 4 PCS. of Siu Mai Skin
- 1/8 TSP. Dried Ground Moon Fish
- 8 G. Black mushroom – diced
- 64 G. Pork Meat with fat – diced (Choose 80% lean meat with 20% fat)
- 64 G. Shrimp – peeled
- 2.5 G. Potato starch
- ½ TSP. White pepper powder
- 1/8 TSP. Chicken Powder
- 1 G. Salt
- 1 TSP. Flying fish egg

DIRECTIONS:

1. SEASON PEELED SHRIMP WITH POTATO STARCH, WHITE PEPPER POWDER, CHICKEN POWDER, THEN CHOP AND MINCE SHRIMP UNTIL A MOUSSE TEXTURE IS ACHIEVED.
2. HAND TOSS DICED PORK MEAT WITH FAT, DRIED GROUND MOON FISH AND SHRIMP MOUSSE TOGETHER UNTIL ALL INGREDIENTS ARE MIXED COMPLETELY TOGETHER. USE AS FILLING FOR SIU MAI.
3. WRAP THE FILLING WITH SIU MAI SKIN.
4. STEAM FOR 10 MINUTES. GARNISH FLYING FISH EGG ON TOP.
5. ENJOY!