

Pork Siu Mai

30–35 Min

Preparation

1. Slice the spring onion into rings. In a bowl mix pork, seasoning, soy sauce, egg, onion, mirin and finely chopped mushrooms.
2. Form an “O” shape with your thumb and index finger. Place a wonton wrapper over the opening and press a spoonful of filling into the center. Shape into a round dumpling and gently flatten the bottom.
3. Line a bamboo steamer with perforated baking paper. Bring about 300 ml water to a boil in a pot.
4. Place the Siu Mai in the steamer, cover and steam for 8–10 minutes.
5. Serve immediately with a dipping sauce of your choice.

Ingredients 6 Portions

= Kotányi Produkte

1 tbsp	Wok Seasoning Mix
100 g	Shiitake mushrooms
350 g	Ground pork
1	Spring onion
1	Egg
1 tsp	Soy sauce
1.5 tbsp	Mirin
25	Wonton wrappers