



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

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| 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 |

