

Pork and shrimp dumplings, fried and steamed, fresh ginger and mirin sauce |

Recipe for 4 portions



Description

Pork and shrimp dumplings, two ways. Accompanied by a delicious fresh ginger sauce.

Note

You can serve these dumplings with soya sauce or a spicy mayo instead of the suggested sauce.

Ingredients

Dumpling dough

- 250 Gr Flour
- 4 Gr Salt
- 120 Ml Hot water

Stuffing

- 100 Gr Peeled medium shrimps
- 100 Gr Ground pork
- 5 Gr Fresh ginger
- 15 Ml Soy sauce
- 5 Ml Fish sauce Nuoc-mâm
- 5 Ml Hoisin sauce
- 2 Unit(s) Green onion
- 5 Sprig(s) Coriander
- 10 Drop(s) Tabasco

Sauce

- 1 Unit(s) Lime
- 10 Ml Rice vinegar
- 1 Clove(s) Garlic
- 10 Gr Fresh ginger
- 25 Ml Mirin
- 15 Ml Sesame seeds
- 25 Ml Water

Preparation

- Preparation time **45 mins**

Dumpling dough

With the help of a fork, make a dough with all of the ingredients. Cover with plastic wrap and let rest for at least 10 minutes.

Stuffing and making the dumplings

Finely chop the ginger, green onion, cilantro and shrimp. Mix all of the ingredients together and season with tabasco sauce.

Don't be shy to work the stuffing with your hands, it'll help you get a nice consistency.

Roll out the dough with the help of a pasta roller or by hand, then make the dumplings!

Sauce

Dry roast the sesame seeds in a frying pan.

In a mortar and pestle, smash the garlic and ginger and then add the rest of the ingredients. Check for seasoning.

Cooking

Steam all the dumplings for 8 minutes.

In a hot frying pan with vegetable oil, fry half of the dumplings for about a minute on each side, or until they get a nice golden color.

Bon appétit!