

Shumai (Siu Mai – Chinese Steamed Dumpling)

Yield: 4 min
Total Time: 38 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-chinese-steamed-dumpling-recipe>

Ingredients:

- 1/2 cup dried shiitake mushrooms
- 500 grams lean ground pork
- 2 tablespoons corn starch
- 2 tablespoons cooking wine – -alternative: Shaoxing wine or Mirin
- 1 tablespoon sesame oil
- 2 tablespoons oyster sauce
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 250 grams shrimp – -chopped
- 1/4 cup green onions – -chopped finely
- 30 sheets dumpling wrappers round, – -preferably 3 1/4-inch diameter
- 2 tablespoons carrot – – finely diced for garnishing, optional
- soy sauce
- vinegar or lemon
- roasted garlic
- chili paste /oil

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 170 milligrams
4. Fat: 10 grams
5. Protein: 39 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1320 milligrams
8. Sugar: 1 grams

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