

Marion's Best Dim Sim

Yield: 16 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-chinese-dim-sim-recipe>

Ingredients:

- 16 wonton wrappers
- 1 cup cabbage finely sliced, to serve
- 1/4 cup spring onion finely sliced, scallions, to serve
- 1 red chilli long, finely sliced, to serve
- soy sauce to serve
- 1/2 cup shredded cabbage
- 3 teaspoons sea salt
- 200 grams pork belly skinless
- 300 grams pork mince
- 3 tablespoons chicken stock
- 1 tablespoon cornflour cornstarch
- 1/2 teaspoon sugar
- 1 teaspoon fresh ginger grated
- 1/4 teaspoon ground white pepper

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 20 milligrams
4. Fat: 8 grams
5. Protein: 6 grams
6. SaturatedFat: 3 grams
7. Sodium: 570 milligrams

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