

Spicy Seafood Dumplings



Cooking time: 15 minutes

Serves: 18

Profitability:

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Ingredients:

THE DOUGH

290g plain flour

175ml water

FILLING

226g crabmeat, freshly cooked

55g fresh tiger prawns

1 celery stick, finely chopped

28g carrot, finely chopped/grated

28g fresh coriander, finely chopped

1 bottle Chinese XO sauce

Steps:

THE DOUGH

Sift the flour into a bowl, stir in the water and knead until firm but with some elasticity. Cover for about 30 minutes

Roll the dough into a sausage and slice into 2cm pieces, rotating the dough between cuts

Squash the chunky cylinders from the edges inwards using a small rolling pin to create the pastry disks

Mix together the crab, prawns, celery, carrot and fresh coriander in a bowl

Press your thumb and index finger together at the tips to make a circle. Take a pastry disk and gently place it over the circle of your fingers, just so the wrapper slightly overlaps your thumb and finger

Place 1 tsp crab mixture in the centre of the wrapper and push the sides up and around the filling, so the top is still exposed (don't enclose the dumpling completely) and place 1 tsp sauce on top

Place the dumplings into a bamboo steamer over a pan of simmering water, cover and steam for 5 minutes, or until cooked. Remove and serve