



Juicy Pork & Shrimp Shumai

What's not to love about a steamer of fresh, juicy shumai? A staple in dim sum carts around the world, these bite sized babies filled with pork and shrimp should always find its way to your brunch table. Get your dim sum fix at home with this step-by-step recipe. The best part? No sharing necessary.

An important step here is to thoroughly stir the filling in one direction. Stirring proteins in one direction is said to help bind the meat together for a stickier and more tender filling.

40 MINUTES	5 SERVINGS
17 INGREDIENTS	<i>DDDDDD</i> SPICE LEVEL

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INGREDIENTS

- 1/2 lb ground pork
- 1/4 tsp salt
- 1 tsp sugar
- 1/4 tsp white pepper
- 1 tsp cornstarch
- 1 tbsp Shaoxing wine
- 1 tbsp soy sauce
- 3 tbsp water
- 2 tsp sesame oil
- 8 ounces shrimp, peeled and chopped
- 4 shiitake mushrooms, chopped
- 1 tsp grated ginger
- 2 scallions, chopped
- 1 tbsp oyster sauce
- 20 wonton wrappers

DIRECTIONS

1. Combine the ground pork with salt, sugar, white pepper, cornstarch, Shaoxing wine, soy sauce, water, and sesame oil. Stir in one direction for several minutes until it resembles a thick paste.
2. In a large bowl, combine the ground pork, shrimp, mushrooms, ginger, scallions, and oyster sauce. Mix again by stirring the filling mixture in the same direction until well combined.
3. Assemble your shumai: Form a circle with your index and thumb, and place one wonton wrapper on top. Add one heaping teaspoon of filling to the center of the wrapper so it sinks into the circle formed by your fingers and the sides fold upwards. Lightly squeeze to shape the shumai.
4. Place each shumai about 1 inch apart on a lined bamboo steamer. Steam for 12-15 minutes over high heat.
5. Serve hot with your choice of dipping sauce and dig in!



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