KIKKOMAN

Siu mai recipe

Total time **45 mins** **45 mins** preparation time

Nutritional facts (per portion):
1,588 kJ / 379 kcal

Fat: **13.6 g** Protein: **20.4 g**
Carbohydrates: **41.6 g**

INGREDIENTS

4 portion(s)

1	pack of 30 siu mai skins (ready-made – see tip)
For the filling:	
200 g	onions
5	shiitake mushrooms (or brown mushrooms)
1	small piece of ginger (approx. 1 cm)
600 g	pork shoulder (the slices should be a little under 1 cm thick) or chicken breast fillet
2 tsp	sugar
2 tsp	meat stock granules
3 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	fresh egg
1.5 tbsp	sesame oil
1.5 tbsp	sake (or white wine)
4 tbsp	corn starch
2 tbsp	frozen peas
For the dip:	
	Kikkoman Naturally Brewed Soy Sauce
	mustard

PREPARATION

Step 1

To make the filling, peel and chop the onions. Cut the stems off the shiitake mushrooms before coarsely chopping the mushrooms. Peel and grate the ginger. Dab the meat dry, cut it into small pieces and spread it out on a chopping board. Use the back of a kitchen knife to “crush” the meat.

Step 2

Place the “crushed” meat in a large bowl. Add the shiitake mushrooms, ginger, sugar, meat stock, soy sauce, egg, sesame oil and sake and mix thoroughly by hand.

Step 3

In another bowl, mix the chopped onions and the corn starch well, making sure that you keep some corn starch back to use on the peas later. Add the onion mixture to the meat mixture and combine thoroughly.

Step 4

Lay the siu mai skins on the worktop and spoon approx. 30 g of meat filling onto each skin. Bring up the sides of each skin so that it looks like a flower. Flatten the base of each siu mai so that it can stand up.

Step 5

Dust the frozen peas with the remaining potato

starch and place 1 pea on each siu mai. Place the siu mai in a steam basket (making sure that they aren't too close together) and steam at high heat for approx. 8 minutes. Serve the siu mai with soy sauce and mustard.