

Xiao Long Bao with chicken and prawns

Total time **145 mins** 75 mins preparation time 10 mins cooking time 60 mins cooling time

Nutritional facts (per portion):
2,170 kJ / 519 kcal

Fat: **14 g** Protein: **35 g**
Carbohydrates: **62 g**

INGREDIENTS

2 portion(s)

Broth:

250 ml vegetable broth
1 tsp gelatine

Dough:

150 g wheat flour
80 ml hot water

Filling:

150 g minced chicken
50 g finely chopped prawns
1 spring onion
1 cm piece of ginger, freshly
grated

1 tbsp [Kikkoman Ponzu Citrus
Seasoned Soy Sauce -
Lemon](#)

0.5 tbsp [Kikkoman Toasted
Sesame Oil](#)

0.5 tsp sugar

0.25 tsp freshly ground black
pepper

Dipping Sauce 1:

3 tbsp [Kikkoman Ponzu Citrus
Seasoned Soy Sauce -
Lemon](#)

0.5 tbsp [Kikkoman Toasted
Sesame Oil](#)

0.5 cm piece of ginger, freshly
grated

0.5 tbsp spring onion, finely
chopped

Dipping Sauce 2:

3 tbsp [Kikkoman Naturally
Brewed Soy Sauce](#)

PREPARATION

Step 1

250 ml vegetable broth - **1 tsp** gelatine

Heat the broth in a shallow saucepan, stir in the gelatine until dissolved and leave to cool, then refrigerate for about 1 hour until set.

Step 2

150 g wheat flour - **80 ml** hot water

Mix the flour and hot water in a bowl with chopsticks or a fork until an elastic dough forms. Knead until smooth, then wrap in cling film and leave to rest while you prepare the remaining ingredients.

Step 3

150 g minced chicken - **50 g** finely chopped prawns - **1** spring onion - **1 cm** piece of ginger, freshly grated - **1 tbsp** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#) - **0.5 tbsp** [Kikkoman Toasted Sesame Oil](#) - **0.5 tsp** sugar - **0.25 tsp** freshly ground black pepper

Mix the chicken, prawns, spring onion, ginger, Kikkoman Ponzu Lemon, Kikkoman Sesame Oil, sugar and pepper in a bowl. When the broth has set, cut it into small cubes and mix gently into the filling.

Step 4

Roll the dough into a log and cut it into equal pieces. Shape each one into a ball, flatten it and roll it into a circle about 6 cm in diameter. Roll around the outer edge more than the centre so the wrapper stays thicker in the middle and thinner at the edges.

1 tsp Kikkoman Seasoning for Sushi Rice (125ml)
1 cm piece of fresh ginger, cut into slices

Step 5

Place a spoonful of filling in the centre of each circle. Gather the edges, pleat them around the filling and pinch at the top to seal. Arrange the dumplings in a steamer basket lined with parchment paper and steam for 10 minutes.

Step 6

3 tbsp Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **0.5 tbsp** Kikkoman Toasted Sesame Oil - **0.5 cm** piece of ginger, freshly grated - **0.5 tbsp** spring onion, finely chopped - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** Kikkoman Seasoning for Sushi Rice (125ml) - **1 cm** piece of fresh ginger, cut into slices

In one bowl, mix the Kikkoman Lemon Ponzu, Kikkoman Sesame Oil, ginger and spring onion. In another, mix the Kikkoman Soy Sauce, Kikkoman Seasoning for Sushi Rice and the ginger slices. Serve the hot dumplings with the dipping sauces.