KIKKOMAN

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.