

Prawn shumai

By Shaun Presland

30 minutes

Prep time

7 minutes

Cooking time

26 Servings

Serves



INGREDIENTS

Tomago moto

1 egg yolk

75ml vegetable oil

Prawn

200g onion (1 onion), minced

1kg green prawns, peeled and deveined

1 small clove garlic, minced

1 teaspoon salt

1 teaspoon ground white pepper

1 teaspoon caster sugar

30 (1 packet) round shanghai wonton skins/gyoza skins

Dipping sauce

50ml dark soy

50ml rice wine vinegar

50ml lemon juice

1 tablespoon mirin (or Spicy Ponzu)

METHOD

Tomago moto

1. Place egg yolk into the smallest bowl of a food processor and blitz, slowly drizzling the oil into the yolk to form a thick emulsion.

Prawn

1. Wrap the onion in muslin (or a clean dry chux wipe), Plunge it into boiling water several times to blanch. Refresh under cold running water. Refrigerate to cool completely then squeeze out any excess moisture.
2. Place prawn meat in a food processor and pulse until roughly chopped.
3. Combine prawn, onion, garlic, salt, pepper, sugar and enough Tomago moto to thoroughly combine.
4. Place wonton skins on a board and chop to resemble fine strands. Place in a container.
5. Using a wet teaspoon place a heaped teaspoon of mixture (15g) in the shredded skins and using your hands, roll them around so that all the mix is in a ball and covered by the wonton strands. Place the finished balls into lightly greased perforated trays or little serving dishes.
6. Place the solid tray on shelf position 1, with the perforated trays on shelf position 2 and 3.
7. Steam at 100°C for 7 minutes.

Dipping sauce

1. In a sterilised jar combine all ingredients for the Dipping sauce and set aside.

Spicy ponzu

1. In a sterilised jar combine all the ingredients for the Spicy Ponzu and set aside

To serve

1. Serve prawn shumai with the dipping sauce and or Spicy Ponzu.