

Miele

Shumai dumplings with crispy chilli oil

By Miele

30 minutes, plus resting and infusing time

Preparation Time

30 minutes

Cooking Time

20 dumplings

Serves



INGREDIENTS

Crispy chilli oil

1 large shallot, thinly sliced into rings
375 ml (1 ½ cups) neutral oil, such as grapeseed oil
2 spring onions, thinly sliced
2 long red chillies, thinly sliced
10 garlic cloves, thinly sliced
¼ cup mild chilli flakes, such as Korean or Kashmiri
1 tbsp gochujang paste or doubanjiang paste
1 tbsp light soy sauce
1 cinnamon stick
2 star anise
1 tsp Szechuan pepper, lightly crushed in a mortar and pestle
1 tbsp sesame seeds
1 tsp white sugar
½ tsp MSG, optional

Shumai dumplings

2 dried shiitake mushrooms
150 g coarsely ground fatty pork mince
90 g raw prawn meat, finely chopped
2 tsp oyster sauce
1 tbsp light soy sauce
1 tbsp Chinese cooking wine
1 tsp sesame oil
1 tsp caster sugar
1 cm piece ginger (5 g), finely grated
1 small spring onion, white part only, thinly sliced
1 tbsp cornflour
1 x 300 g packet square wonton wrappers
1 tbsp finely chopped carrot

To serve

60 ml (¼ cup) light soy sauce
60 ml (¼ cup) Chinkiang vinegar (Chinese black vinegar)
1 spring onion, green part only, thinly sliced

METHOD

Crispy chilli oil

1. Place the shallots and oil in a saucepan and cook on medium heat, induction setting 6, for 10 minutes. Add the spring onion, chilli and garlic and cook for another 10 minutes, or until the garlic becomes a golden brown.
2. Using a slotted spoon, remove the ingredients and drain on absorbent paper.
3. Place the remaining ingredients in a heat-proof bowl and add the hot oil, stir well to combine. Cool oil completely then return the crispy ingredients to the bowl and cover.
4. Allow the chilli oil to infuse overnight then remove the cinnamon and star anise before using.

Shumai dumplings

1. Place the shiitake mushrooms in a small heat-proof bowl and cover with boiling water. Sit for 10 minutes to soften. Remove and discard the liquid. Finely chop the mushroom.
2. Place the chopped mushroom, pork, prawns, oyster sauce, soy sauce, cooking wine, sesame oil, sugar, ginger, spring onion and cornflour in a large bowl, mix well. Cover and marinate in the fridge for 10 minutes.
3. Pick the filling up with your hand and slap against the side of the bowl. Repeat this about 30 times to firm up the mix.
4. Place 3 teaspoons of the mix in the middle of a wonton wrapper and bring up the sides to form a cylinder, fold the corners down to create a dumpling with an open top, dab a little water to make it stick. Put a few pieces of carrot on top of each dumpling.
5. Place dumplings in a lightly greased perforated steam container. Place into the steam oven and Steam at 90°C for 15 minutes.

To serve

1. Combine the soy sauce and vinegar together.
2. Serve the shumai dumplings with the soy mixture, crispy chilli oil and spring onion greens.

Hints and tips

- For an even better texture, make your own coarse mince using hand chopped belly pork.
- The importance of slapping the pork filling against the side of the bowl encourages a firmer and spongier texture to the dumplings.
- Eco Steam can be used for cooking the dumplings.
- The chilli can be stored for months in a sterilised jar in the fridge. Use the steam oven's Disinfect function to sterilise the jars.