

Siu Mai Recipe

Ingredients

FOR THE SIU MAI FILLING (make 20-30 siu mai):

- 8 ounces of ground pork
- 4 ounces of peeled shrimp
- 3 ounces of baby bamboo shoots
- 1 tbsp of soy sauce
- 1 large egg white
- 1.5 tsp of cornstarch
- 1/2 tsp of sugar
- 1 tsp of ground ginger
- 1 tsp of ground garlic
- 1/2 tsp of salt
- 1.5 tsp of sesame oil

OTHER INGREDIENTS:

- small peeled shrimp for topping the siu mai
- siu mai skin [you can use wonton skin]
- shrimp/fish egg for garnish

Instructions

1. For the filling, you will need 8 ounces [226 grams] of ground pork. 4 ounces [113 grams] of peeled shrimp, roughly cut it into small pieces. Don't grind it because you want to taste the small bites of shrimp when you eat it.
2. 3 ounces [85 grams] of baby bamboo shoots, finely minced. This will provide a nice crunchy texture. You can switch this ingredient with water chestnut or carrot.
3. Next is our seasoning. 1 tbsp of soy sauce, 1 large egg white, 1.5 tsp of cornstarch, 1.5 tsp of sesame oil, 1/2 tsp of sugar, 1 tsp of ground ginger, 1 tsp of ground garlic and 1/2 tsp of salt or to taste.
4. Mix that together until it's well combined. Our filling is done.
5. Prepared some peeled shrimps and some fish egg. We will put that on the top later!
6. Now we can start making our siu mai. Just put some filling into the middle of a wrapper. I use about 2 tsp. Then push the edges up. Use your forefinger and thumb to slightly squeeze it so it can keep the shape. Put a small shrimp on the top and add some fish egg as garnish.



★★★★★

5 from 5 votes

7. Place your siu mai in the steamer. Put 1 piece of carrot under it to make sure the sui mai will be easy to take out later.
8. Put it above boiling water and steam it on high heat for 6 minutes and you are done.