



CARLA HALL

Shrimp Shumai with Soy Ginger Dipping Sauce

These Asian shrimp dumplings are so good, you'll be asking for dim sum more!



easy



30 to 45 min

SHRIMP SHUMAI WITH SOY GINGER

DIPPING SAUCE

- 1 pound shrimp (cleaned, tails removed, roughly chopped, divided)
- 2 egg whites
- 2 " piece ginger (grated, divided)
- 3 scallions (sliced, divided)
- 2 tablespoons cilantro (chopped)
- 1/4 cup water chestnuts in water (chopped)
- 2 tablespoons vegetable oil
- 1/4 cup + 2 teaspoons low sodium soy sauce
- 2 tablespoons water
- 2 tablespoons rice wine vinegar
- 1/4 teaspoon red chili flakes
- 2 teaspoons sugar
- juice of half a lime
- 1/2 teaspoon sesame oil
- 24 round dumpling wrappers

- 1 In the bowl of a food processor, add half the chopped shrimp, egg white, half the ginger, 1 chopped scallion, 2 tsp soy sauce, salt and freshly ground black pepper. Puree until smooth.
- 2 In a large bowl, add the shrimp mousse, fold in remaining chopped shrimp, 1 chopped scallion, cilantro and chopped water chestnuts. Season with soy and salt to taste.
- 3 To form shumai, lay a wonton wrapper on the counter (cover the remaining wrappers with a damp towel to keep from drying out). Place a bit of the filling in the center of the wrapper. Carefully press the wonton skin around the filling, pinching with your fingers to create a cup. Use a bit of water to smooth the top of the shumai as needed. Repeat with remaining wrappers.
- 4 At this point, the shumai may be frozen if desired.
- 5 In a nonstick pan, add a bit of oil and sear the bottom of the shumai. When all shumai are seared, add enough water to cover

the bottom of the pan. Bring the liquid to a simmer, cover and allow to steam until cooked through, about 8 minutes. The water should evaporate and the bottom of the pan with re-crisp the dumpling.

- 6 To make the dipping sauce, combine 1/4 cup low sodium soy sauce, water, rice wine vinegar, chili flakes, sesame oil, sugar, lime juice and remaining ginger and scallions.

Tips

- Make ahead and freeze!
 - Fold the dumpling wrapper into a half moon for an easy dumpling shape.
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