

Prawn Dim Sum



Ingredients

For the dips:

- 3 tbsp soy sauce
- 1 tbsp sesame oil
- 2 red chillies, finely chopped
- 3 tbsp rice vinegar
- 1 tbsp sugar

For the prawn dim sum:

- 250g/9oz raw king prawns, peeled and de-veined
- 50g/2oz bamboo shoots, finely sliced
- 1 tbsp sesame oil
- 1 tbsp dry sherry or rice wine
- ¼ tsp ground white pepper
- 1 tsp caster sugar
- 1 tsp salt

Method

1. For the dips, place the soy sauce, sesame oil and one of the chopped red chillies into a clean bowl and whisk together.
2. Meanwhile, place the rice vinegar, sugar and the remaining one chopped red chilli into a pan and heat until the sugar dissolves. Remove from the heat and allow to cool, then pour into a clean bowl.
3. For the prawn dim sum, place the prawns into a small food processor and blend to a purée. Transfer to a bowl, add all the other ingredients, except the dim sum wrappers, and mix thoroughly.
4. Place the wrappers onto a clean work surface and place a small spoonful of prawn mixture in the centre of each wrapper. Fold the wrappers over the prawn mixture to create a semi-circle.
Press the edges of the wrapper together with damp fingers to seal the wrapper parcels and crimp the edges.
5. Place the parcels into a bamboo steamer over a pan of simmering water and cover. Steam for 4-5 minutes, or until the prawn mixture is completely cooked through. Remove from the steamer and serve immediately.
6. To serve, place the dim sum onto a serving plate with both bowls of dips alongside.