



Shiso wrapped bass dumplings in dashi

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Ingredients

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for dumplings

stripped bass or other white meat fish cut into 20 small pieces (1/4" x 3/4" x 1/2")

[Japanese marinade](#)

10 green shiso leaves cut in half lengthwise

gyoza or wonton wrappers

for soup

3 cups [dashi](#)

1 Tbs mirin

1 tsp soy sauce

1/2 tsp salt

2 shitake mushrooms

1 scallion sliced thin

Instructions

Combine the dashi, mirin, soy sauce, salt and mushrooms in a small saucepan and keep at a low simmer until ready to serve.

Bring a large pot of water to a boil.

Fill a small bowl with water. Wrap each piece of bass in a piece of shiso and then place it in the middle of a gyoza wrapper. Dip your fingers in the bowl of water and get the

outer edge of half the wrapper wet. Fold the wrapper in half over the bass and seal the edges well while trying to make sure you don't trap too much air. Repeat with the rest of the bass.

Place the dumplings in the boiling water and cook for about 5 minutes.

When the dumplings are done, add the scallions to the soup, plate the dumplings then pour the broth over the dumplings. Garnish with a little lemon zest.