



Budget & Simple Steps Dim SUM

NIBBLEDISH CONTRIBUTOR

Ingredients

For the dough:

- 1 1/4 cups plain flour
- 1/4 cup boiling water
- 1 1/2 tbsp cold water
- 1/2 tbsp vegetable oil

For the filling:

- 4 cooked, peeled, chopped prawns (medium size-about 3 inches long)
- 4 chopped crabsticks
- 3 inches long carrot (cut into small-fine cube)
- 1 tbsp light sauce
- 1/2 - 1 tbsp sugar
- 1/2 tbsp sesame oil
- 1 tbsp cornflour

Lettuce leaves/ iceberg to serve.

Instructions

1. To make dough, sift flour in bowl, add boiling water, followed by cold water & vegetable oil. Mix to form dough & knead until the surface is smooth.
2. Equally divide dough into 18-20pcs, shape into circles, now use your finger & pinch the dough to thin layer.
3. For filling, mix all the ingredients together & stir well.
4. Place a little of the filling in the centre of the dim sum circle, pinch the edge to

form a small string-purse.

5. Place a towel on a steamer before placing the dim sum on it, steam for 10mins.
6. Arrange the lettuce leaves on a plate, top with dim sum.
7. Serve hot & dip with sweet chilli sauce!

Actually this recipe is for 4 servings but 2 of us finished them at one shot. Try it out!

**You may want to try out mushroom & minced chicken or pork or any others u love for filling.