



# Siumai chicken dumplings

NIBBLEDISH CONTRIBUTOR

## Ingredients

### Dough:

- 250 grams of wheat flour
- pinch of salt
- 150 ml of water

### Filling:

- 200 grams of chicken meat, minced
- 2 stalks of green onion, chopped
- 1/2 of small leek, chopped finely
- 2 dried shitake mushrooms
- 1 tablespoon of rice wine
- 1 tablespoon of light soy sauce
- 1 tablespoon of dried shrimps
- 1 teaspoon of sesame oil
- 2 cm long piece of ginger, grated
- 1 teaspoon of potato starch

## Instructions

1. Combine the flour and salt in a large mixing bowl. Make a well in the centre. Bring water to the boil. Pour onto the flour. Mix vigorously and quickly. When the mixture is cool enough to handle (but still warm), knead for 5 to 10 minutes to a perfectly smooth dough. When lightly pressed with your finger, the dough will bounce back.
2. Reconstitute mushrooms and dried shrimps about 30 minutes, drain and chop

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finely.

3. Mix all filling ingredients well.
4. Divide dough into four pieces. Roll each piece out into a sausage-like rope. Divide each rope into eight pieces. Each piece (there're 32 in total) makes one wrapper.
5. Place 1 teaspoon of filling in the center of each wrapper, gather edges into flower like shape.
6. Steam about 10 minutes.
7. Serve with favorite dipping sauce.