

HOMEMADE PORK AND SHRIMP SIOMAI WITH LAURIAT DIPPING SAUCE

INGREDIENTS

Meat filling

600g pork gohue, small diced
8 cups (2 L) water
5g iodized salt
2g white sugar
100g pork fat, small diced
600g medium shrimp, shelled, chopped
30g dried shiitake mushroom, rehydrated, small diced
20g dried scallops, rehydrated, minced (optional)
2 Tbsp (30g) cornstarch
½ tsp baking soda

Seasoning

½ Tbsp *Lauriat Light Chinese Soy Sauce (yellow)*
1 tsp (2g) Wow Sarap seasoning
2g ground white pepper
2 tsp (8g) rice wine
2 tsp (6g) sesame oil

Other ingredients

28 pcs small shrimp for toppings
28 pcs siomai wrapper (round)

Condiments

150g chili garlic sauce
7 pcs calamansi
210mL *Lauriat Light Chinese Soy Sauce (yellow)*

Procedure

1. Pre-soak pork gohue in water. Change water as needed until pork turns whitish and the water is clear. Drain and squeeze dry using cloth or paper towel.
2. Place pork gohue and pork fat with salt and sugar in a big bowl. Mix in one direction while kneading the meat with your palm until sticky or has paste-like consistency for 7-8 minutes.
3. Add remaining meat ingredients and seasonings. Mix and knead in one direction for 2 minutes. Then grab all the meat filling and continuously slam it against the bowl for 5 minutes. Place the filling inside the chiller for 30 minutes to an hour before wrapping.
4. To make an even-sized siomai, divide the filling to 40 g a piece. You should be able to make around 28 pcs of siomai for this recipe.
5. Spread the filling in your wrapper until the wrapper is completely covered. Then make a 'ring' with your thumb, index finger and middle finger while your ring finger is tucked in or 'closed' as a base to support the siomai. Place a siomai wrapper with filling on your 'ring' and compress the meat into the center by pressing the filling downward into the hole you made with your fingers.

6. Squeeze with your fingers on all sides. Rotate the dumpling with your fingers a few times. Press the bottom of the wrapper up to force some of the meat to rise, and flatten that with your spoon. Place one shrimp into your siomai and gently press the shrimp to the filling. Place the siomai on a tray lined with parchment paper.

7. Repeat steps 5 and 6 until all the filling and wrappers are used.

8. Place the siomai in a steamer lined with parchment paper that has been cut with holes to prevent the siomai from sticking to the steamer. Cook over medium high heat for 8-10 minutes until cooked.

9. Best served with chili garlic sauce, calamansi, and Chinese soy sauce.

Note: If siomai will not be cooked immediately, place each piece 1 inch apart in an airtight container. Store in freezer up to 6 weeks. Cook frozen siomai for 12 minutes.