

### Steamed seafood dumpling in shark's fin broth



It has been said that dumplings are only as good as their fillings and this recipe proves that saying to be true with every tiny bite. An utterly delicious mix of chicken, scallops and crabmeat provide the much-sought-after sweetness that is prized in Chinese cuisine, perfectly offset by its flavourful and texture-rich broth.

#### INGREDIENTS



##### Ingredients (A)

- 100 g minced chicken
- 60 g sliced winter melon
- 20 g dried scallops
- 80 g crabmeat
- 300 g gelatine
- 10 pcs fresh scallops

##### Seasoning

- 15 g salt
- 10 g chicken powder
- 18 g sugar
- 1 tsp mushroom powder
- 1 tsp palm oil

##### Ingredients (B)

- 2 litres chicken broth
- 200 g ready-cooked shark's fin

##### Dumpling skin ingredients

- 300 g strong flour
- 3 g sodium bicarbonate
- 250 g egg

Combine ingredients (A) with the seasoning, then keep in the chiller. To make dumpling skin, mix flour, sodium bicarbonate and egg together. Divided into 10 g portions. Roll dough out into flat circles. Wrap each piece of dough around approximately 75 g of filling, then wrap them up as you would dumplings. Add 20 g of shark's fin into each bowl with chicken broth and steam with dumplings for 20 minutes before serving.