Donvale Steam Dimsim

Makes about 16 dimsims.

What we need:

Dimsim wrapper/wonton wrapper.
(Available at Asian grocers or every day supermarkets).

Decoration:

A few coriander leaves.
“Letter D”, made from thinly sliced carrots cut in ½ to form the letter “D” for Donvale.

Filling mixture:

250gm of minced pork.
1 egg white.
1 garlic clove (chopped).
1 cup chopped Bok Choy (or Chinese cabbage, ordinary cabbage or even lettuce).
½ cup chopped onion.
1 table spoon chopped spring onion (optional just for colour).
1 table spoon chopped carrot (also optional just for colour).
3 table spoons light soy sauce.
1 tea spoon salt (vary to taste).
½ tea spoon ground white pepper.
1 table spoon sugar.
2 table spoons cold water.
2 table spoons corn flour.

Method:

-Mix all filling ingredients together well.
-Take 1 wrapper, dab a bit of water over it using your finger.
-Take a heaped tea spoon of the mixture and place in the centre of the wrapper.
-Pinch all of the sides over the mixture to the centre.
-Put a letter “D” on top.
-Steam for about 15 minutes.
-Serve with whatever sauce you like, such as soy, sweet chilli or chilli sauce.

Enjoy.

Cooked dimsims can be frozen for up to six months.

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