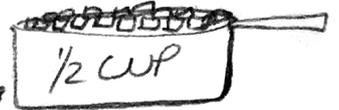
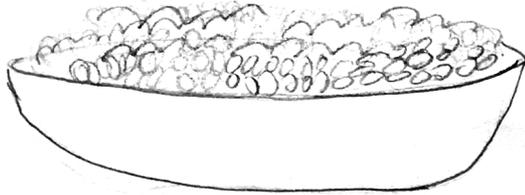


# rice, tofu & shiitake shu mai ingredients

Brown Rice, cooked & cooled

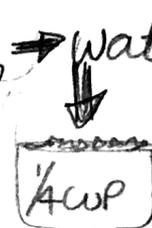
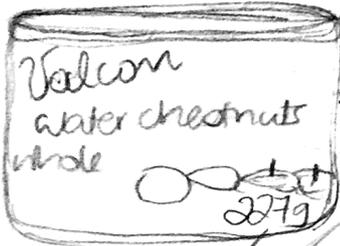


use the biggest mushrooms

4-6 shiitake mushrooms soaked in a bowl of water for = 1 hour until they are plump. then slice them up & chop them v. finely you need 1/2 cup



break it into pieces, put them into a clean tea towel (not a fluffy one) wrap it up & squeeze out as much water as possible



water chestnuts finely chopped you need to get approx 1/4 cup coarse microplane

1/4 tsp finely ground black pepper



2 cloves minced Use the microplane to grate it on 😊

2x tps grated on the microplane

1x lemon stalk & 1x spring onion very very very finely chopped white & green



sesame oil

x 1 tbscp

put everything in a bowl & mix it together really well. Leave it for at least

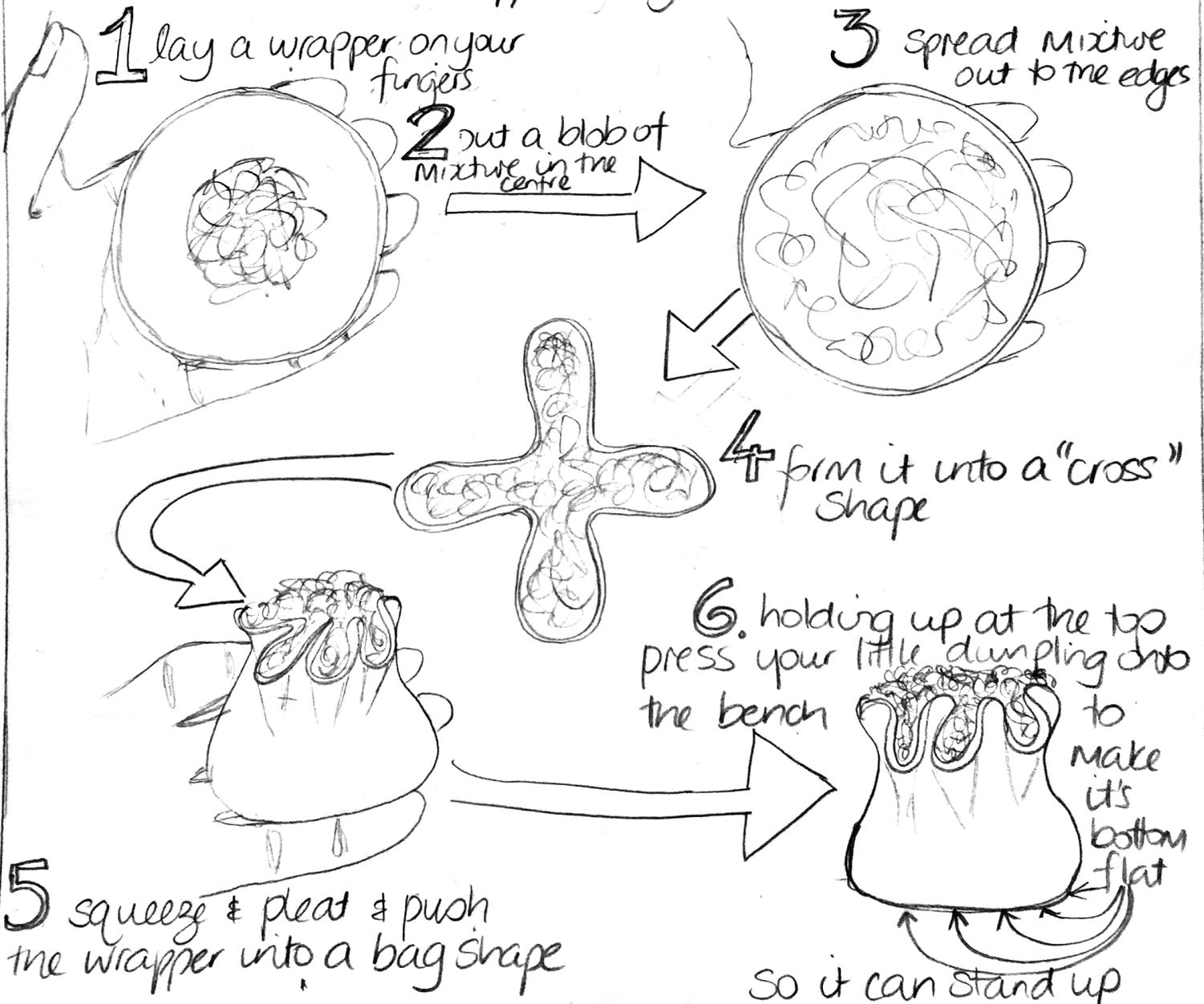
**:30**  
mins

# D is for Dumpling

these pre made ones are OK we buy them frozen.

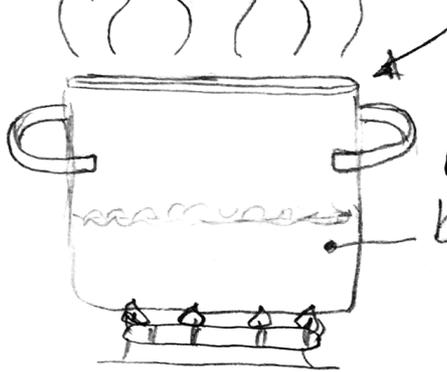


thaw out 1/2 the wrappers - you won't use them all



# S is for Steaming

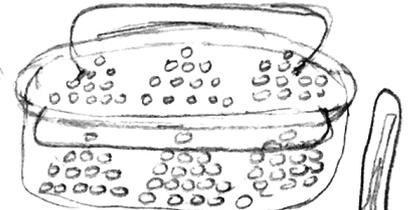
which is how we're gonna cook these babies



big stock pot (with a lid)  
1/2 filled with water

bring water to boil

& a shallow steamer insert



this will sit

in the pot above the water

line base of steamer

with baking paper

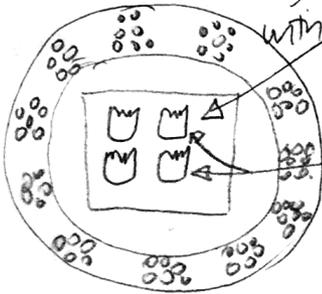
— DO NOT cover all the holes otherwise steam can't get in to cook them!

sit

dumplings

on top of paper

(I can fit 15-16 in mine)



steamer insert with



when water is boiling put dumpling laden steamer into pot, put lid on &

steam for approx

0:08 mins

you can tell they're cooked when the wrapper is translucent & you can see the filling through it

Eat as soon as they cool enough to jam in your gob!!



your favourite dipping sauce

PS if you have a bamboo steamer & a pot it fits you can use that