

Xiao Long Bao (Soup Dumpling) Recipe

1. MAKE THE SOUP JELLY

750ml water
1 tsp salt
1 star anise
Small piece of ginger
10 chicken feet
2 spring onion

Instructions

1. After the water is boiled, turn to small fire and stew for about 1 hour
2. Refrigerate overnight
3. Slice into small pieces

2. MAKE THE DOUGH

200g medium-gluten flour
105g warm water (60°C = 140°F)
Pinch of salt

Instructions

1. Mix all the ingredients and knead the dough until the surface looks smooth
2. Put a wet towel on the container and rest the dough for 15min to 2 hours

3. MAKE THE FILLING

1 egg
1 tbsp oyster sauce
1 tbsp light soy sauce
Small piece of ginger
Pinch of white pepper
1/4 tsp salt
Pinch of sugar
400g ground pork (the fattier, the better)
Add soup jellies

Instructions

1. Mix all the ingredients and stir them until you can feel some force against you



Instructions

1. Roll the dough until it looks like a rope. Cut the rope to small pieces and each piece should be about 10 grams
2. Roll each piece of dough into a small ball and then flatten it between your palms to create a disc
3. Wrap the dumplings (Instructions will be in class) Tips. Don't put too much filling in.
4. Put a piece of paper with holes inside the steamer and put the dumplings in the steamer. Make sure to have some space between the dumplings.
5. Steam the soup dumplings for about 10 minutes. Best serve with chile oil and vinegar!