

Mochi & Chocolate Xiao Long Bao Recipe

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Quick Overview

Category	Details
Prep Time	45 minutes
Cook Time	10 minutes
Total Time	55 minutes
Difficulty Level	Intermediate
Servings	20–24 dumplings
Cuisine	Fusion (Chinese + Dessert)
Estimated Cost	\$6–8 approx.

Mochi & Chocolate Xiao Long Bao Recipe

Introduction

Chocolate Xiao Long Bao brings a playful twist to the classic Taiwanese soup dumpling. Instead of savory broth and filling, these dumplings hide a molten chocolate center wrapped inside delicate handmade dough. Steamed just like traditional Xiao Long Bao, they offer a warm, gooey burst of rich chocolate with every bite — a delightful dessert version inspired by modern Asian fusion kitchens. Perfect for parties, festive dinners, or anyone who loves chocolate with a creative twist.

Ingredients

For the Dough

- 2 cups (250g) all-purpose flour
- $\frac{3}{4}$ cup (180ml) warm water
 - $\frac{1}{2}$ tsp sugar
 - $\frac{1}{4}$ tsp salt

For the Chocolate Filling

- 200g semi-sweet chocolate (chips or chopped)
 - 2 tbsp heavy cream
 - 1 tbsp butter
 - $\frac{1}{2}$ tsp vanilla extract

- 1 tsp cocoa powder (optional, for stronger flavor)

For the Chocolate “Aspic” (Molten Center)

- 1 cup thick chocolate milk or chocolate sauce
 - 1 tbsp unflavored gelatin
 - 1 tbsp sugar (optional)
 - 1 tbsp cocoa powder

For Serving

- Powdered sugar
- Chocolate drizzle
- Fresh berries (optional)

Step-by-Step Instructions

Prepare the Chocolate Aspic

1. Heat chocolate milk (do not boil).
2. Add cocoa powder and sugar; whisk until smooth.
3. Stir in the gelatin until fully dissolved.
4. Pour into a shallow dish and refrigerate for 1–2 hours until firm.
5. Cut into small cubes — these will melt into the molten chocolate center during steaming.

Make the Dough

1. Mix flour, sugar, and salt in a bowl.
2. Slowly add warm water while stirring until dough forms.
3. Knead for 8–10 minutes until smooth and stretchy.
4. Rest the dough for 30 minutes under a damp cloth.

Prepare the Chocolate Filling

1. Melt chocolate, butter, and cream together over low heat or using a double boiler.
2. Stir until silky and smooth.
3. Mix in vanilla extract.
4. Cool slightly, then refrigerate for 10–15 minutes so it thickens.

Shape the Dumplings

1. Roll the rested dough into a log and divide into 20–24 small pieces (about 10g each).

2. Roll each piece into a thin wrapper, slightly thicker in the center.
3. Add ½ tsp chocolate filling and 1–2 cubes of chocolate aspic.
4. Carefully pleat the edges to seal the dumpling completely — ensure no cracks.

Steam to Perfection

1. Line a steamer with parchment or cabbage leaves.
2. Place dumplings with space between each.
3. Steam over boiling water for 8–10 minutes until dumplings are glossy and soft.
4. Serve immediately for the molten chocolate effect.

Chef's Tips / Restaurant Secrets

1. Keep chocolate filling chilled — warm chocolate will leak.
2. Add a pinch of salt to enhance chocolate flavor.
3. Use semi-sweet chocolate for best balance; milk chocolate can be too sweet.
4. When pleating, ensure a tight seal so the molten center doesn't escape.
5. Do NOT over-steam — chocolate can overheat and break the wrapper.

Serving Suggestions and Tips

Serve Chocolate Xiao Long Bao dusted with powdered sugar, drizzled with melted chocolate, or paired with fresh strawberries or raspberries. For a more luxurious dessert, serve with vanilla ice cream — the contrast of hot dumpling and cold ice cream creates a phenomenal dessert experience.

Estimated Cost Breakdown

Ingredient	Quantity	Approx. Cost
Flour	2 cups	\$0.50
Chocolate	200g	\$3.00
Cream & butter	—	\$1.00
Gelatin	—	\$1.00
Sugar & cocoa	—	\$1.00
Miscellaneous	—	\$0.50
Total Estimated Cost	—	\$6–8

Estimated Cost Breakdown for Mochi & Chocolate Xiao Long Bao Recipe

Storage & Reheating-Keep the Same Freshness as Day One

To store uncooked Chocolate Xiao Long Bao, freeze them immediately after shaping on a parchment-lined tray, let them firm up for 2–3 hours, and then transfer them to an airtight container without stacking unless parchment is placed between layers. They can be stored for up to one month and should always be steamed directly from frozen for 10–12 minutes to preserve their molten center. Avoid microwaving, as it can cause the chocolate to leak or burst, and if reheating cooked dumplings, gently steam them for 4–5 minutes instead. For the best “day-one” flavor, use airtight storage to prevent moisture, keep your steamer at high heat, serve the dumplings immediately, and enhance the filling with a little butter while using bamboo steamers for the softest texture.

Freezing Tips (for Uncooked Dumplings)

- Freeze immediately after shaping on a parchment tray.
- Freeze for 2–3 hours, then transfer to an airtight container.
 - Do not stack without parchment between layers.
 - Store up to 1 month.

Reheating Tips (for Best Taste & Texture)

- Steam directly from frozen for 10–12 minutes.
- Avoid microwaving — chocolate will explode or leak.
- If reheating cooked dumplings, steam for 4–5 minutes.

Pro Tips to Keep the “Day-One” Flavor of Chicken Xiao Long Bao Recipe

1. Use airtight bags to prevent freezer moisture.
2. Keep steamer temperature high for molten chocolate effect.
3. Serve immediately after steaming to maintain gooey texture.
4. Add a touch of butter to the chocolate filling for silkiness.
5. Use bamboo steamers for a softer wrapper texture.

FAQ's

How do I prevent the chocolate from leaking out?

Keep filling cold and seal dumplings tightly with multiple pleats.

Can I use Nutella instead of chocolate?

Yes — freeze small Nutella blobs before wrapping for best results.

Why did my chocolate center turn solid instead of molten?

Over-steaming can overcook the chocolate. Reduce steam time.

Can I air fry these dumplings?

No — the molten center will leak. Only steaming works.

How do I make the chocolate flavor stronger?

Add extra cocoa powder or use dark chocolate (70%).

Can I make the dough chocolate-flavored?

Yes — add 1 tbsp cocoa powder to the dough mix.

Why is the wrapper tearing?

Dough may be too thin or filling too warm. Chill before wrapping.

How do I store leftover filling?

Refrigerate for up to 24 hours. Re-mix before using.