



# Crab Xiao Long Bao

## Recipe



24 Dumplings ⌚ 85 minutes

\$ 14 To 18\$ (approx)

### FOR THE DOUGH

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

### FOR THE FILLING

- 250g fresh crabmeat (blue crab, snow crab, or dungeness crab)
- 50g ground pork or chicken (for binding and moisture)
- 1 tbsp light soy sauce
- 1 tsp sesame oil
- 1 tbsp Shaoxing wine
- 1 tsp grated ginger
- $\frac{1}{2}$  tsp sugar
- $\frac{1}{2}$  tsp salt
- $\frac{1}{4}$  tsp white pepper

### FOR THE STIR FRY SAUCE

- $1\frac{1}{2}$  cups seafood stock (crab or chicken-based)
- 1 tbsp unflavored gelatin
- 1 tsp soy sauce
- $\frac{1}{2}$  tsp sesame oil

### AROMATICS & VEGETABLES

- 2 tbsp Chinese black vinegar
- 1 tbsp soy sauce
- Fresh ginger, finely shredded

## 👩🍳 STEP-BY-STEP INSTRUCTIONS

### Prepare the Broth Gelatin

1. Gently warm the seafood stock without boiling.
2. Stir in soy sauce, sesame oil, and gelatin until fully dissolved.
3. Pour into a shallow tray and refrigerate 2–3 hours until firm.
4. Dice into small cubes – this forms the soup inside the dumplings.

### Make the Dough

1. Combine flour and salt in a bowl.
2. Slowly add warm water while mixing.
3. Knead 8–10 minutes until smooth and elastic.
4. Cover and rest for 30 minutes.

### Prepare the Filling

1. Mix crabmeat, ground meat, soy sauce, wine, sesame oil, ginger, sugar, salt, and white pepper.
2. Gently fold in gelatin cubes.
3. Chill for 15 minutes before wrapping.

### Shape the Dumplings

1. Divide dough into 10g portions.
2. Roll each portion into thin wrappers.
3. Add filling to the center.
4. Pleat 16–18 folds and seal tightly.

### Steam to Perfection

1. Line a bamboo steamer and space dumplings evenly.
2. Steam over rolling water for 8–10 minutes.

### 👨🍳 CHEF TIPS

- Use jumbo lump crab for sweetness.
- Keep filling cold to prevent tearing.
- Strain stock for clarity.
- Bamboo steamers preserve wrapper softness.

### 🔪 PRO TIPS

- Use airtight storage.
- Steam with a damp towel over the lid.
- Bamboo steamers only for best results.
- Serve immediately after reheating.
- Always use fresh ginger vinegar sauce.

### 🧊 FREEZING TIPS

- Freeze uncooked dumplings in a single layer first.
- Transfer to airtight containers once frozen.
- Store broth separately.
- Keeps up to 1 month.

### 🔥 REHEATING TIPS

- Steam directly from frozen for 12 minutes.
- Never microwave dumplings.
- Add a drop of sesame oil to restore aroma.