



# Kurobuta Pork Shao STEP-BY-STEP INSTRUCTIONS

## Mai Recipe



4 People



80 minutes

\$ 14 To 18\$ (approx)

### FOR THE SHAO MAI FILLING

- 350g kurobuta ground pork
- 1 tbsp light soy sauce
- 1 tsp sesame oil
- 1 tbsp Shaoxing wine
- 1 tsp finely grated ginger
- 1 clove garlic, minced
- 1 tsp sugar
- $\frac{1}{4}$  tsp salt
- $\frac{1}{4}$  tsp white pepper
- 1 tbsp cornstarch
- 2 tbsp cold water or pork stock

### OPTIONAL ADD-INS

- 100g finely chopped shrimp
- 1 tbsp minced bamboo shoots
- 1 tbsp chopped scallions

### FOR THE WRAPPERS

- 24 round shao mai wrappers

### FOR GARNISH

- Finely diced carrot
- Green peas (optional)

### FOR THE DIPPING SAUCE

- 2 tbsp soy sauce
- 1 tbsp Chinese black vinegar
- Few drops sesame oil

### Prepare the Kurobuta Pork Filling

1. Add kurobuta ground pork, soy sauce, sesame oil, Shaoxing wine, ginger, garlic, sugar, salt, and white pepper to a chilled bowl.
2. Mix in one direction until the mixture becomes sticky and cohesive.
3. Add cornstarch and cold water gradually, mixing until absorbed.
4. Fold in shrimp if using.
5. Cover and refrigerate for 20 minutes.

### Assemble the Shao Mai

1. Place one wrapper in your palm.
2. Add  $1\frac{1}{2}$  tablespoons of filling in the center.
3. Gently squeeze the wrapper upward, leaving the top open.
4. Flatten the base so it stands upright.
5. Garnish with carrot or a green pea.

### Steam to Perfection

1. Line a bamboo steamer with parchment paper or napa cabbage leaves.
2. Arrange shao mai with space between each.
3. Steam over vigorously boiling water for 8–10 minutes until fully cooked.

### CHEF TIPS

- Use heritage kurobuta pork with visible marbling for best flavor.
- Mix filling gently—overmixing can toughen the pork.
- Keep the filling cold for easier shaping and cleaner folds.
- Bamboo steamers enhance authentic dim sum aroma.

### PRO TIPS

- A 70/30 lean-to-fat ratio gives the juiciest shao mai.
- Steam over rolling water for consistent heat.
- Serve immediately for best texture and aroma.
- Pair with black vinegar and ginger for Din Tai Fung-style taste.

### FREEZING TIPS

- Freeze uncooked shao mai in a single layer first.
- Transfer to airtight containers once frozen.
- Store for up to 1 month without quality loss.

### REHEATING TIPS

- Steam directly from frozen for about 12 minutes.
- Avoid microwaving—it dries the kurobuta pork.
- Brush lightly with sesame oil before serving.