



Pork Xiao Long Bao

Recipe

🍴 25-30 Dumplings ⌚ 180 minutes

💰 \$12 To 15\$ (approx)

FOR THE DOUGH (ELASTIC & THIN WRAPPERS – ~28 DUMPLINGS)

- All-purpose or bao flour – 400g
- Warm water (100–110°F / 37–43°C) – 200ml
- Active dry yeast – 1 tsp
- Sugar – 1 tsp
- Vegetable oil – 1 tsp

FOR THE PORK FILLING (RICH & JUICY – ~450G TOTAL)

- Ground pork (shoulder or 70/30 mix) – 400g
- Gelatinized pork or chicken stock – 150ml
- Soy sauce – 2 tbsp
- Shaoxing wine – 1 tbsp
- Sesame oil – 1 tsp
- Ginger (finely grated) – 1 tbsp
- Garlic (minced) – 2 cloves
- Sugar – 1 tsp
- Cornstarch – 1 tsp
- Chopped scallions – 2 tbsp

OPTIONAL / GARNISHES

- Steamed vegetables (bok choy, spinach)
- Chili oil (for spice)
- Fresh cilantro or green onions

👩‍🍳 STEP-BY-STEP INSTRUCTIONS

Prepare the Dough

1. Dissolve yeast and sugar in warm water; let foam 8–10 minutes.
2. Combine flour and oil, mix with yeast liquid to form shaggy dough.
3. Knead 10–12 minutes until smooth and elastic.
4. Cover and let rise 60 minutes until doubled.
5. Punch down and divide into 28 balls (~20g each); rest 15 minutes.

Prepare the Pork Filling

1. Mix pork, soy sauce, Shaoxing wine, sesame oil, ginger, garlic, sugar, and cornstarch.
2. Fold in gelatinized stock carefully.
3. Add scallions last.
4. Chill 20–40 minutes.

Assemble Xiao Long Bao

1. Roll dough balls into 3–4 inch discs, thicker in center.
2. Spoon 1–2 tsp filling in the middle.
3. Pleat edges 18–20 times, twist to seal.
4. Place on parchment squares; rest 15 minutes.

Steam Dumplings

1. Line bamboo steamer with parchment or cabbage leaves.
2. Place dumplings 2 inches apart.
3. Steam 10–12 minutes over medium heat.
4. Cool 2–3 minutes before serving.

Alternative Cooking Methods

- Pan-fried: Fry bottoms golden, add water, cover 8–10 minutes.
- Air-fryer: Spray lightly with oil, 350°F 10–12 minutes, flip halfway.

👨‍🍳 CHEF TIPS

- Use fresh yeast for reliable dough rise.
- Chill filling for easier pleating and juicier dumplings.
- Pleat tightly clockwise; twist to lock soup inside.
- Wrap lid with towel to prevent condensation drips.
- Overnight marination enhances pork flavor.
- Proof dough in warm, draft-free spot.
- Weigh ingredients for accuracy.

🔥 REHEATING TIPS

- Reheat broth gently on stovetop.
- Add frozen dumplings directly to simmering broth.
- Avoid microwaving to prevent tough wrappers.
- Finish with a drop of sesame oil before serving.

👩‍🍳 PRO TIPS

- Steam dumplings gently; avoid rolling boil.
- Serve chili oil on the side for adjustable spice.
- Add fresh cilantro or green onions before serving.
- Noodles/vegetables can be cooked separately for clear broth.

❄️ FREEZING TIPS

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