



Dumpling Workshop – Bao and Shu Mai

with Chef Annie Elmore

BBQ Pork Bao Dough

BBQ Pork Filling

Shiitake and Winter Greens Filling

Shu Mai – Steamed Chinese Pork Dumplings

Chili Soy Dipping

Ingredient List:

- 1 $\frac{3}{4}$ teaspoons yeast
- About 3 tablespoons sugar
- 3 cups all-purpose flour
- 3 tablespoons canola oil
- $\frac{3}{4}$ cup cornstarch
- 1 teaspoon salt
- 1 tablespoon baking powder
- $\frac{1}{2}$ carrot
- $\frac{1}{6}$ onion
- 5 stalks green onion
- 1 $\frac{1}{2}$ cup soy
- $\frac{1}{2}$ cup sake
- 8 ounces shiitake mushrooms
- $\frac{1}{2}$ bunch kale
- 4 large ginger coins (about $\frac{1}{8}$ inch thick)
- 4 garlic cloves, divided
- 1 $\frac{1}{2}$ pounds skin-off pork belly or pork shoulder
- Roughly 2 teaspoons sesame oil
- $\frac{1}{2}$ cup rice wine vinegar
- 2 tablespoons spicy chili crisp
- $\frac{1}{2}$ pound ground pork
- $\frac{1}{2}$ pound raw shrimp
- $\frac{1}{3}$ cup bamboo shoots
- 3 tablespoons chicken broth
- $\frac{1}{4}$ teaspoon monosodium glutamate
- A few cabbage leaves to line the steamer basket
- $\frac{1}{4}$ cup of frozen peas
- $\frac{1}{4}$ cup mirin
- 2 tablespoons brown sugar
- 30 wonton 3-inch round skins
- Salt and pepper to taste

Equipment:

- Medium roasting pan
- Steamer basket
- Chef knife
- Sauté pan
- Measuring spoons
- Measuring cups
- Medium pan
- Large bowl
- Potato masher