

Steamed Chicken Dumplings with Chilli, Shitake and Lime Broth

EQUIPMENT

Chef's Knife, Food Processor, Rubber Spatula, Dessert Spoons, Ladle, Perforated Baking Tray, Baking Paper, Teaspoon, Mixing Bowls (small and large), Small Saucepan, Tamis Sieve (optional)

INGREDIENTS

300gm Chicken Thigh Mince, 3 Finely Diced Shallots,
3 Sliced Shitake Mushrooms, 1 Lombok Chilli, 1 Egg White, 3-4 Sprigs Coriander, 60gm Coconut Milk, 1 Lime Leaf, 1 Lime, 250gm Chicken Stock, 5ml Light Soy Sauce, 1-2 Teaspoons Crispy Chilli Oil, Extra Virgin Olive Oil, Salt

METHOD

Place chicken mince, coconut milk, egg white and pinch of sugar in a food processor and blitz until smooth.
*Optional; Once blitzed pass the mixture through a tamis for super smooth mixture.

Heat a small saucepan with a little EVOO and saute the diced shallots, once cooked remove from the heat and add to the chicken mixture with 3 finely chopped coriander sprigs, and ½ a finely chopped chilli. Mix everything together well and set aside.

In the same saucepan as you sauteed the shallot add chicken stock, crispy chilli oil, finely sliced lime leaf, juice of half a lime, sliced mushrooms and pinch of salt and bring to the boil and simmer for 3 minutes and set aside to steep.

Line a perforated baking tray with baking paper and using two dessert spoons shape the chicken mix into dumplings and place on the tray (you can make the dumplings any shape you like). Place the tray into a pre-heated oven steam only setting 75°C for 12-14 minutes until cooked through.

Once cooked remove dumplings from the oven and place 4-5 in a bowl, re-heat the broth and ladle the broth over the dumplings, garnish with picked coriander leaves and serve.

HINTS & TIPS

Try and use chicken thigh mince for this recipe as it has much better flavour vs chicken breast mince.

Although not super necessary, take the time to pass the mince through a tamis sieve or ensure it's really smooth once blended, the smoother the mix the better the dumpling.