

Steamed Dim Sims

Serves: 32 tastings



From the garden: Yacon & egg

Equipment:

- Medium bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Vegetable peeler
- Measuring spoons
- Bamboo steamer x 4
- Lid for bamboo steamer x 2
- Frying pan x 2
- Red ramekin x 5

Ingredients:

- 500g minced pork/chicken
- 1 yacon (skin-off, chopped)
- 1 teaspoon ground ginger
- 1 tablespoon sesame oil
- 2 tablespoons corn flour
- 2 tablespoons soy sauce
- ½ teaspoon salt
- 10 grind of pepper
- 32 wonton wrappers
- 1 carrot (skin-on, finely chopped)

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all ingredients *except* wonton wrappers and carrot into a medium bowl, stir until evenly mixed.
3. Place about 1 tablespoon of meat mixture on each wrapper, gather up the sides and leave the centre open.
4. Garnish the top of the dim sim with some chopped carrot.
5. Divide dim sims into 4 bamboo steamers that are lined with baking paper.
6. Fill 2 large frying pans about $\frac{3}{4}$ full with the boiling water from the kettle, stack 2 bamboo steamers over each frying pan and place the lid on.
7. Steam dim sims for 18 minutes or until cooked, swapping the bamboo steamer around half way through cooking.
8. Serve into 5 serving plates and serve with 2 tablespoons of soy sauce in each ramekin.