

Recipe idea

Shrimp dim sum

Appetiser / snack - 4 persons

Preparation: 20 minutes | Cooking time: 6 minutes



Ingredients

- 500 grams of broken shrimp, chopped very finely
- 1 tsp oyster sauce
- 1 tsp neutral oil
- Pepper
- 1 tsp sesame oil
- A pinch of Salt
- A pinch of sugar
- 2 cm of ginger, minced
- 50 grams of bamboo shoots, minced
- Dim sum sheets
- Sweet and sour sauce

Preparation

Mix all the ingredients for the dim sum. It must be a bit sticky.

Fill the sheets and steam for about 6 minutes.

Serve with the sweet and sour sauce.

TIP : Check out a dim sum tutorial on youtube because there are a lot of ways to make them.



Peeled shrimps, broken
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Bulk, carton 4 x 2,5kg