

Crispy shrimp and fresh ginger dumpling, sweet and spicy Vietnamese sauce |

Recipe for 12 Tapas



Description

A dumpling recipe with Asian flavours, quite simple to make and no fryer required.

Note

The shrimp in the stuffing can be replaced by mushrooms for a vegetarian version.

This recipe can also be used as a starter or main course.

Chinese chives can be replaced by green onions.

Ingredients

Shrimp stuffing

- 2 Clove(s) Garlic
- 40 Gr chinese chives
- 1 Tbsp Fresh ginger
- 1 Tsp Cornstarch
- 0.25 Tsp Salt
- 0.25 Tsp Freshly ground black pepper
- 1 Tbsp Roasted sesame oil
- 1 Tbsp Soy sauce
- 1 Unit(s) Lime zest(s)
- 450 Gr Peeled medium shrimps

Assembly

- 12 Unit(s) Rice paper

Sauce

- 1 Clove(s) Garlic
- 0.25 Pinch(es) Chili flakes
- 0.25 Unit(s) Carrot

- 2 Unit(s) Lime juice
- 60 Ml Fish sauce Nuoc-mâm
- 60 Ml Water
- 30 Ml Mirin

Preparation

- Preparation time **45 mins**
- Preheat your **Oven** at **400 F°**

Setting up

Stuffing

Finely chop the Chinese chives.

Peel and finely chop garlic cloves (dumpling and sauce)

Grate and finely chop ginger

Remove zest (stuffing) and lime juice (sauce)

Remove shrimp tails, chop coarsely and set aside in the fridge.

Sauce

Peel the carrot and cut into a fine julienne.

Shrimp stuffing

Combine all the ingredients in a bowl, mix gently and set aside in the fridge.

Divide the stuffing into 24 portions.

Assembly

Provide a large bowl of room-temperature water in which to immerse your rice sheets, making sure the diameter is large enough.

Place a damp cloth on your work surface.

Dip a sheet of rice in the water to make it soft and pliable.

Place this sheet on the damp cloth and cut the circle into two equal parts.

On each, place the equivalent of a tablespoon. Fold the rice paper over the filling in several layers.

Place the dumpings on an oiled baking sheet.

Repeat for the entire filling.

Place in the oven for 13-15 minutes, watching out for browning.

Allow two dumplings per person.

Sauce

Mix all ingredients in a bowl. Be sure to season with salt and pepper.

Bon appétit!