



Dim Sum



Rezept für 4

Ingredients for the dough

150 g flour, type 405

110 ml hot water

2 g salt

Ingredients for the filling

300 g pork belly, braised

1 garlic clove

2 tbsp sweet chilli

1 tbsp oyster sauce

5 tbsp jus

Fresh coriander, chopped

Fresh chillies

Deep-fried garlic slices

Asian marinade or veal

stock with soya sauce

To prepare the dough

Knead all ingredients together in a bowl until they form a dough. Allow to rise while covered for 30 minutes.

To prepare the filling

Slice the pork belly into small pieces and fry in a little olive oil until crispy. Finely chop the garlic clove and add to the pork. Add the sweet chilli, oyster sauce and jus, and allow to reduce a little. Finally, mix in the chopped coriander. Roll out the dough on a work surface covered in flour until it is approx. 3 mm thick. Cut circles with a diameter of 6 cm out of the dough, place some of the filling on top and fold together so that they are properly sealed and an appealing pleated pattern is visible. Fry the dim sum in a hot pan and when a crust has formed, place the lid onto the pan and steam for approx. 2 minutes. Glaze with reduced Asian marinade or veal stock and serve with fresh chillies, coriander and deep-fried garlic slices.