

## RECIPE

# Rose Siu Mai

From "Mooncakes & Milk Bread" by Kristina Cho

Makes 32 dumplings

## INGREDIENTS

### DUMPLING WRAPPER

2 ½ cups all purpose flour  
½ teaspoon ground turmeric  
¼ teaspoon coarse salt

¾ cup hot water

### DUMPLING FILLING

½ pound ground pork  
½ pound shrimp, peeled, and  
deveined, finely chopped  
3 green onions, whites and  
greens, finely chopped

2 tablespoons oyster sauce  
1 teaspoon sugar  
½ teaspoon coarse salt  
½ teaspoon ground white pepper  
Cornstarch, for dusting

## DIRECTIONS

### Make the dough

In a medium mixing bowl, whisk to combine the flour, turmeric, and salt, then pour in the hot water. With a flexible spatula, mix to form a shaggy dough. Knead with your hands until the dough is smooth-ish (a few lumps and dimples are okay).

The dough should be tacky and not stick to your hands. If it feels too dry, add a tablespoon of hot water (or a little more, if needed); if it feels too sticky, add a tablespoon of flour (or a little more, if needed).

Form the dough into a ball and tightly wrap in plastic. Allow the dough to rest at room temperature for at least 30 minutes or up to 2 hours.

### Make the filling

In a medium bowl, combine the pork, shrimp, green onions, oyster sauce, sugar, salt, and white pepper, mixing with a flexible spatula until evenly combined. Refrigerate for at least 15 minutes or until ready to fill the dumplings (up to overnight).



On a work surface lightly dusted with cornstarch, unwrap the dough. Using a knife or bench scraper, divide the dough into four equal portions. Working with one piece of dough (keep the rest of the dough covered with plastic wrap or a kitchen towel to prevent it from drying out), form into a ball and flatten into a ½-inch-thick oval using a dowel rolling pin. Lightly dust the dough with cornstarch.

Starting on the thickest setting, run the dough through the pasta roller, increasing the setting with each pass and dusting with more cornstarch if needed, until the dough is fairly thin. (I go up to setting 6 on the KitchenAid pasta roller attachment.)

Place the rolled dough on a work surface dusted with cornstarch and repeat with remaining pieces of dough. Allow the sheets of dough to dry out for about 15 minutes, which will make the wrappers easier to handle.

Using a 3-inch cookie cutter, cut out rounds. Gather the dough scraps to knead and run through the pasta roller for more dumpling wrappers. You should have enough for 60 wrappers. Stack the rounds on top of each other, making sure to dust in between with cornstarch to prevent sticking.

Prepare a small bowl of water to dip your finger into and dust a large rimmed baking sheet with cornstarch. To form a rose, arrange three dumpling wrappers side by side, overlapping the edges by ¼ inch, like a Venn diagram. Use your finger to dab a little water where the edges of the dumpling wrappers meet.

Spread a heaping tablespoon of filling along the centerline of the wrappers. Fold over the wrappers in half lengthwise. Here you have the option to press the wrappers closed or leave them unsealed (as shown); either option is fine and the decision is purely aesthetic. With your finger, dab some water along the straight edge of the wrappers to help them stick when rolled up.

Starting at one end of the wrappers, roll the dumpling up into a tight coil and apply a little dab of water at every end of the coil to ensure it sticks. Adjust the petals of the rose if needed and then place directly onto the rimmed baking sheet lightly dusted with cornstarch. Repeat with remaining wrappers and filling to form 20 dumplings.

Prepare your steamer setup and bring water to a boil. Working in batches, arrange the dumplings in the bamboo steamer, spacing at least ½ inch apart. Cover with the lid and steam for 8 minutes. Place the steamer basket on a wire rack and remove the lid. Allow the dumplings to cool for at least 5 minutes before serving.

