Crabmeat Dumplings in White Tom Yam Soup

Overview

Difficulty Medium
Servings 4
Preparation Time 30 mins
Cooking Time 10 mins

Ingredients

Mixed Crabmeat Dumplings

- 250g of minced pork / chicken leg
- 250g of cuttlefish paste
- 150g of fresh / frozen crabmeat
- 1 tablespoon of Lee Kum Kee soya sauce
- 1 tablespoon of corn flour
- 2 egg yolks
- 1 tablespoon of avocado oil
- Pinch of salt
- Pinch of pepper

White Tom Yam Soup Base

- 10 pieces of chilli padi
- 50g shallot (sliced)
- 20g of coriander root
- 80g of galangal (blue ginger)
- 6 stalks of lemongrass (crushed)
- 3 tablespoons of fish sauce
- 6 cups of chicken stock (1.5 litre)
- 1 cup of straw mushrooms (250ml)
- Pinch of sugar
- Pinch of pepper
- 0.5 cup of freshly squeezed lime juice

Garnish

- 1 cup of coconut milk

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Methods

Step 1.

Add 6 cups of chicken stock to 4 cups of water in a pot and boil on a Bosch stove. Once boiled, add in soup base ingredients and simmer for 15 minutes.

Step 2.

Mix dumpling ingredients well with a spoon and fit the mix between two spoons to give the dumplings their shape.

Step 3.

Blanch the dumplings in the soup broth until they float to the top and simmer further for 2 minutes. Turn off the heat, add coconut milk and stir well. Serve with noodles or rice. * Chef’s tip: To make the dish spicier, smash the chilli padi or cut it open to achieve maximum spiciness.

Guten Appetit

Product Used

Serie | 6 PIE645F17E

60 cm Induction Ceramic Hob