



Wagyu Shumai

Bottom Round



42



217 kcal
(per serving)



30 min



Shumai are typically made with pork. Here we use Wagyu round, which adds another dimension of deliciousness to shumai.

Makes 2 servings

Wagyu bottom round	80 g
Pork backfat	10 g
Cooked bamboo shoot	80 g
Shumai wrappers	10 sheets
Red pepper	5 g
Yellow pepper	5 g
Sugar	Pinch
Soy sauce	1 teaspoon
Sake	1 teaspoon
Sesame oil	1/2 teaspoon
Sichuan pepper powder	Pinch
Salt	Pinch
Pepper	Pinch
Potato starch	3 teaspoons

1. For the shumai filling, mince the Wagyu round, pork backfat, and cooked bamboo shoot.
2. Season the shumai filling with sugar, soy sauce, sake, sesame oil, sichuan pepper powder, salt, and pepper. Add 2 teaspoons of potato starch and mix well.
3. Fill each of the shumai wrappers with the filling, sprinkling a small amount of potato starch on top of each filled shumai.
4. Sprinkle minced red and yellow pepper on top of each shumai.
5. Steam shumai for about 6 minutes in a steamer. Drizzle with soy sauce if desired.