



Steamed Pork and Crabmeat Dumplings

Main Course, Serves 8

Filling:

1/2 kg/1 1/4 lbs. pork, minced
 10 g./2 tsp. salt
 20 g./1 1/2 tbsp. sugar
 10 ml./2 tsp. light soy sauce
 10 ml./2 tsp. dark soy sauce
 6 g./2 tsp. minced ginger
 10 ml./2 tsp. sesame oil
 3 g./2 tsp. ground black pepper
 300 g./2/3 lb. pork skin jelly
 50 g./2 oz. crabmeat, minced

Wrappers:

250 g./1/2 lb. all-purpose flour
 80 ml./1/3 cup water

To Assemble and Serve:

1 large cucumber,
 sliced into 40 thin rounds
 475 ml./2 cups red rice-wine vinegar

For the Filling:

- Combine all ingredients; set aside.

For the Wrappers:

- Combine the flour and the water with a fork in a bowl to form a dough. Divide dough into 40 pieces (each should weigh about 10 grams); form into balls. Roll the balls out to form very thin circles.

To Assemble and Serve:

- Place about 20 grams/2 tablespoons of filling in the center of each wrapper. Using your finger, lightly brush water along the rim of the wrapper. Bring sides up to form small pouches; press firmly to close. Repeat until you've made 40 dumplings.
- Bring water to a boil over high heat in a bamboo or metal steamer. Place each dumpling on a cucumber round and steam until cooked through, about 5 minutes. Serve with vinegar on the side for dipping.

Supreme Shark's Fin Soup

Soup, Serves 8

75 g./2 1/2 oz. dried shark's fin, cleaned and rehydrated in boiling water
 25 g./3/4 oz. dried abalone, cleaned and rehydrated in boiling water
 15 g./1/2 oz. dried sea cucumber, cleaned and rehydrated in boiling water
 15 g./1/2 oz. fish maw, rehydrated in boiling water
 10 g./1/3 oz. dried whelk or conch, rehydrated in boiling water
 5 g./1/5 oz. dried scallops, rehydrated in boiling water
 2 litres/2 qts. chicken broth or chicken and ham stock
 1 dried Chinese mushroom
 100 g./1/2 cup diced ham
 10 g./1/3 oz. dark or white chicken meat, chopped
 150 g./5 oz. Chinese cabbage
 Salt and black pepper to taste
 Leaves from 1/2 bunch cilantro
 60 ml./1/4 cup red rice-wine vinegar

- Place the shark's fin, abalone, sea cucumber, fish maw, whelk and scallops in a pot. Add the chicken broth and simmer, covered, for 3 hours.
- Add the dried mushroom and simmer 30 more minutes.
- Add the ham and chicken; simmer for 15 more minutes. Add the cabbage and simmer for 5 more minutes. Season with salt and pepper to taste; serve with cilantro and vinegar on the side.



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