SINGAPORE / SINGAPORE STREET FOOD

# PRAWN DUMPLINGS IN MALA CHILLI OIL

These boiled prawn dumplings are dressed in mala chilli oil, hot with chilli and numbing with Sichuan pepper, with black vinegar and soy. The prawns stay in big pieces so they crunch.



| SERVES | PREP | COOK | TOTAL | DIFFICULTY | SPICE |
|---|---|---|---|---|---|
| 4 | 45 min | 15 min | 1 h | Medium | Hot |

## INGREDIENTS

### FOR THE DUMPLINGS

400 g raw prawns, peeled
1/4 tsp bicarbonate of soda
100 g minced pork, or more prawns
1 egg white
1 tbsp cornflour
1 tsp salt
1/2 tsp ground white pepper
1 tsp sesame oil

20 g ginger, finely grated
2 spring onions, finely chopped
40 round wonton or dumpling wrappers

### FOR THE MALA CHILLI OIL

150 ml neutral oil
3 tbsp chilli flakes
1 tbsp Sichuan peppercorns, ground
1 star anise
1 small cinnamon stick
1 tbsp sesame seeds
1/2 tsp salt

### FOR THE DRESSING

3 tbsp light soy sauce
2 tbsp Chinese black vinegar
1 tsp sugar
2 garlic cloves, crushed
Spring onions, sliced

## METHOD

### MAKE THE CHILLI OIL

1 Warm the oil with the star anise and cinnamon over low heat for 10 minutes. Take the spices out, heat the oil to 160C and pour it over the chilli flakes, Sichuan pepper, sesame seeds and salt in a heatproof bowl. Leave for at least 30 minutes.

### MAKE THE FILLING

2 Toss the prawns with the bicarbonate of soda, leave for 15 minutes, rinse and dry well. Chop a third of them finely and the rest into big pieces.

3 Mix with the pork, salt and egg white and stir in one direction until sticky. Fold in the cornflour, pepper, sesame oil, ginger and spring onions. Chill for 20 minutes.

### FOLD

4 Put a heaped teaspoon of filling on each wrapper, wet the edge, fold and pleat shut.

### COOK AND DRESS

5 Mix the soy, vinegar, sugar and garlic with 4 tbsp of the chilli oil and its sediment.

6 Boil the dumplings for 4 minutes, until they float and the wrappers are translucent. Drain, toss in the dressing and scatter with spring onions.

---

## USEFUL SHORTCUTS FOR HOME COOKS

Rinse off the bicarbonate well. It is what makes the prawns crunchy, but you should not taste it.

Freeze the dumplings on a tray and boil from frozen for 6 minutes.

The chilli oil keeps for months in a jar.

Maxwell Food Centre, right next to Chinatown. Will sits down at Jiang Nan Wei Dao, a stall for dumplings and noodles, and starts with the prawn dumplings in mala chilli oil, a sauce that normally has a lot of Sichuan pepper.A great crunchy prawn and a wonderful texture to the dumpling, he says. Can't go wrong with this.This is our...