

hello@ErwinaAndTheBoys.com

- Facebook
- X
- Instagram

- Facebook
- X
- Instagram



- Home
- Cooking
- Travel
- Lifestyle
- Review

Select Page

Instant Pot Siomai / Shumai Recipe



Easy and Quick Beef/Chicken Shrimp SIOMAI/SHUMAI/HAR GOW, not Pork shrimp DUMPLINGS/SHUMAI.

Watch this video on HOW TO MAKE QUICK AND EASY SIOMAI FROM SCRATCH (SHUMAI/DUMPLINGS/HAR GOW) USING INSTANT POT.

These little dumplings are the best, it's my personal favorite snack and I think you will like it too. This dim sum siomai/shumai/siomay is easy to make and I am using an instant pot to make quick to cook. You might have heard about Dim sum, Siomai/Shumai/Siomay/Har gow is a part of Dim Sum, is a type of traditional Chinese dumpling, it is Cantonese cuisine and usually serve as a dim sum snack, generally are made from either pork and shrimp or chicken and shrimp but this time I will make it extra special.

I am using ground chicken, beef AND shrimp but by all means, you can choose any type of meat you like. Here is How to make quick dim sum style shrimp and chicken siomai from scratch. ☐ Enjoying this video? Be sure to L I K E and S H A R E the love

☐

Ingredients

Serves approx 15-20

- 2oz / 50 g Shrimp
- 4.5oz / 125 g Ground chicken fillet
- 4.5oz / 125 g Ground beef or pork
- 2 cloves of garlic
- 1 shallot
- 1 carrot, shredded + for garnish
- 3 spring onions, chopped finely
- 1 Tsp Salt
- ½ Tsp white pepper
- 1 Tbsp oyster sauce
- 1-2 Tsp sesame oil
- ½ Tsp Chicken/Mushroom powder (optional)
- 2-2.5oz / 50-75 g tapioca flour/Corn starch
- 15 -20 pc wonton/dumpling wrappers, preferably round and thin, but I use square ones too.

Method

- First make a paste of garlic and onion,
- Combine with all the meat.
- Add salt, white pepper, and mushroom powder/Chicken powder,
- Add some oyster sauce
- Add a little bit of sesame oil (you can use soy sauce if you don't have oyster sauce and add sugar)
- Add an egg, but it's optional. I just find that if you do, then you will get a more tender dumpling.

- Add carrot
- Add green onion
- Mix together.
- Then add tapioca flour or cornstarch (It is going to help absorb the liquid that is in there, to make sure it's not too runny and also I think it helps with the texture and gives a little sort of bounciness)
- Mix all this up, until it becomes thick & firm.

Make The Dumplings

- So, to make this dumpling, we need some shumai or dumpling wrappers. And to make it easy so we will use some store-bought wrappers. (Who has time to make these anyway, right) I like to use round ones, because these work better for the traditional siomai shape,
- Now, take about a tablespoon of this mixture (but you can make this as big or small as your wrappers) Then shape it by pinching on the side to get these little pleats, close it up and flatten the top part a bit.
- Sometimes I like to add a bit oil on the wrapper to make it shiny and stick better, and when you done, garnish it with a bit of carrot.
- Then steam them. I am using my favorite instant pot the bella pro series, (this video is not sponsored, I WISH!) ☐ I love this instant pot because it has so many options for cooking and it is super quick too, it has pressure cook, air fry, slow cook, bake and many more
- Add 1.5 cups of water to the bottom pan then add the steamer basket and brush with a little oil so the siomai won't stick to the pot.
- Make sure you give them some room, because they will expand a little bit and puff up and we don't want them to get stuck together.
- Press the steam button and cook for about 8 - 10 mins

Voila

There you go guys one of the yummiest dumplings I know how to make and now you do too.

Delight your family with these easy and delicious dumpling treats. Now isn't that THE BEST & EASIEST WAY TO MAKE CHICKEN, BEEF AND SHRIMP SIOMAI?

Try them with peanut sauce or sweet chili dipping sauce and you better eat them quick - before the boys steal them ☐

Like This Recipe?

Enjoying this video? Be sure to L I K E and S H A R E the love on YouTube ☐

AFFILIATE LINKS

- Sweet Soy Sauce <https://amzn.to/3isgP4j> or here: <https://amzn.to/2YPBhUR>
- Grill: <https://amzn.to/2NWivVz>
- Thermanen for this and everything we grill: <https://amzn.to/3eXNzAf>
- Knife: <https://amzn.to/2YVJ97a>

About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home,

from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

Designed by Ucup