

Shrimp and Scallop Dumplings

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By David Tanis | Time: 1 hour, plus 1 hour chilling | Yield: 40 dumplings

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Ingredients

FOR THE DUMPLINGS:

½ pound sea scallops, roughly chopped

½ pound shrimp, peeled, cleaned and roughly chopped

1 teaspoon kosher salt

½ teaspoon coarsely ground black pepper

1 tablespoon grated ginger

⅓ cup chopped scallions

1 teaspoon toasted sesame oil

½ cup chopped cilantro, leaves and tender stems, plus a few sprigs for garnish

1 serrano chile, finely chopped

40 round dumpling wrappers, 3 1/2-inch diameter

FOR THE DIPPING SAUCE:

½ cup rice vinegar

1 teaspoon spicy sesame oil

2 scallions, thinly slivered

Preparation

1. Put chopped scallops and shrimp in a bowl. Add salt, pepper, ginger, scallions, sesame oil, chopped cilantro and serrano chile. Mix well with a wooden spoon, then cover and refrigerate at least 1 hour. (Mixture may be prepared up to 1 day ahead.) You should have about 2 1/2 cups filling.
2. Working in batches, line up dumpling wrappers on a work surface. Place 2 teaspoons filling in the center of each wrapper. Lightly moisten the edge of each wrapper with water and pinch together to surround filling and form a half-moon. Pleat edges to secure the seal.
3. Bring a large low pot of well-salted water to boil over high heat. Meanwhile, make the dipping sauce: Whisk together rice vinegar, spicy sesame oil and slivered scallions in a small serving dish.
4. Add 12 dumplings at a time to the pot. When they bob to the surface, simmer 4 minutes, then remove with a slotted spoon or spider. Serve each person 3 or 4 dumplings in a small bowl. Drizzle with 1 teaspoon dipping sauce and garnish with cilantro sprigs.