Mmmmh!

Dim Sum with prawns, sautéed asparagus, sesame and tamari

Ingredients

10 green asparagus (if asparagus are not in season substitute with pak choi)
150 ml sesame oil
25 g sesame seeds
150 ml tamari
150 ml hoisin sauce
20 tiger prawns
8 tbsp shoyu (Japanese soy sauce)
125 g fresh ginger
1 bunch spring onions
1 courgette
3 eggs
40 frozen wonton wrappers
Salt
Pepper

Persons: 10

Cooking time: 30 min.

Preparation time: 45 min.

Instructions

Trim the ends of the green asparagus spears, then cut them in half lengthwise and again widthwise to obtain four pieces. Sauté the green asparagus in some sesame oil, then add a dash of tamari.

Toast the sesame seeds in a dry skillet. Set aside.

Dilute the hoisin sauce by adding an equivalent amount of water to obtain a sauce that is less thick.

Peel, clean and devein the prawns. Chop the prawns with a knife.

the courgette in half lengthwise, scoop out the seeds, then brunoise it. Set aside some of the peel, which you can finely slice in ribbons to use as a garnish.

Peel and grate the ginger. Finely slice the spring onions.

Mix the prawns with the soy sauce, then add the ginger, the courgettes and the chopped spring onions. Add an egg and mix well. Correct the seasoning.

If you have too many vegetables, you can quickly sauté them in a skillet, like the asparagus and serve

them as a side dish.

Place 1 tbsp of filling in the centre of the wonton wrapper. Wet the ends of the wrapper with some water. Lift up two ends so they meet and squeeze lightly together. Do the same with the other two ends and seal. You will obtain a four-pointed star dim sum.

Steam the dim sum. Make sure to line your steamer with some baking parchment to prevent them from sticking to it. You can also fry them or cook them in a pot with a lid in some water.

Serve the dim sum with the asparagus, drizzle over some sauce. Garnish with the sesame seeds and the courgette ribbons.