

Green King Beer with Food week recipes

Chili tuna dim sum

Ingredients

Lime rein /juice
Finely chopped chili
Wong tong leaves
Caned tuna
Finely sliced spring onions
Salt/pepper
Coriander finely diced
Fish sauce
Soy sauce
Sherry vinegar

Method

- In a bowl mix the lime rein and juice, chili, tuna, spring onions, coriander, fish sauce, soy sauce and sherry vinegar altogether.
- Then take a wong tong leaf, brush with a little oil and season, then take a spoon full of the mixture and place into the middle of the wong tong leaf.
- Pull the corners of the leaf up, pinch and then twist to close and create a parcel, tie a chive bow around the top of the neck of the parcel to hold every thing together.
- Refrigerate for and hours, then place your dim sum into a steamer to cook, when steamed serve immediately.