



SICHUAN SHRIMP
DUMPLINGS
with
GINGERED RIESLING
SAUCE

Trefethen

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SAUCE INGREDIENTS

- 1/2 cup Trefethen Dry Riesling
- 1/2 rice vinegar
- 1/3 cup sugar
- 1 tsp ginger juice
- 1/4 cup cilantro, minced
- 1 tsp red chili pepper flakes

DUMPLING INGREDIENTS

- 1 slice fresh ginger, peeled (1/8 inch)
- 2 scallions, trimmed & cut into 1 in lengths
- 1/2 cup water chestnuts, drained
- 1/2 cup snow peas, coarsely chopped
- 1 egg white, large
- 1 lb raw shrimp, trimmed & deveined
- 1 Tbsp cornstarch
- 1 Tbsp light tamari or soy sauce
- 1/2 tsp salt
- 1/4 tsp sugar
- 1/2 tsp chili oil
- 14 oz package won ton skins
- 2 Tbsp sesame seeds, toasted

TREFETHEN WINE PAIRING

Dry Riesling: Aromas of orange blossom and jasmine are complemented by fresh notes of green apple and grapefruit. This bright, luscious wine evolves on the palate with flavors of stone fruit and Honeycrisp apple. The beautiful acidity and minerality provide an invigorating finish.

PROCEDURE

1. Combine Riesling, rice vinegar, sugar, and ginger juice in sauce pot and bring to a boil. Remove from heat, add chili pepper flakes, cool to room temperature, and add cilantro.
2. In a food processor, mince the ginger and scallions. Add the water chestnuts and pulse until chopped. Transfer to a mixing bowl and add coarsely-chopped snow peas.
3. In a separate bowl, beat egg white until foamy. In the food processor, add 1/2 the shrimp 1/2 the egg white; pulse until the shrimp is finely chopped, not mushy. Remove to bowl and process remaining shrimp and egg white.
4. Return all the shrimp and water chestnut mixtures to the food processor. Add cornstarch, soy sauce, salt, sugar, and chili oil. Pulse 3 to mix.
5. Place a heaping teaspoon of the shrimp mixture in the center of a won ton skin. With your finger, moisten the edge of the skin with water, fold in half, and pinch the edges firmly together to seal. Then moisten the 2 ends and pinch them together. Place on a baking sheet.
5. Bring 5 quarts of slightly salted water to a boil. Add dumplings and stir. When they float to the surface, cook 30 seconds more. Drain.
6. Toss dumpling with Riesling sauce, put on platter, and sprinkle with toasted sesame seeds. Enjoy!