

# Lobster, Crab and Shrimp Dumplings with a Lime and Miso Aioli



## DUMPLING INGREDIENTS:

30	round dumpling wrappers
1 cup	lobster meat, cooked and finely chopped
1 cup	large shrimps, cooked and finely chopped
1 cup	crab, cooked and finely chopped
...	coconut oil
1 tbsp	fresh ginger minced
2 small	shallots, finely diced
4 cloves	garlic, smashed
...	kosher salt and fresh ground pepper to taste
4	green onions, finely sliced, for garnish
1	lime zested and juiced
...	splash of rice vinegar
½ tsp	sesame oil
¼ cup	toasted sesame seeds, for garnish
...	bowl of water (1 cup) with ¼ tsp of corn starch (for sticking the wrappers together)

## LIME AND MISO AIOLI INGREDIENTS:

2 cloves	garlic, smashed
1 small	red Thai chili, seeds removed and very finely diced

2	egg yolks
1 tbsp	miso paste
1 tbsp	grain- mustard
1	lime juiced and zested
1 cup	olive oil, plus extra if needed
½ tsp	coconut oil
...	kosher salt and freshly ground pepper to taste

## DUMPING DIRECTIONS:

Heat coconut oil in a large pan on medium heat until hot. Add shallots and sauté for 2 minutes. Add lobster, crab and shrimp and sauté for 1 minute to infuse flavor. Add ginger and garlic and sauté for 30 seconds.

Remove from heat, add the juice of one lime and a splash of rice vinegar and season with salt and pepper. Set aside. Save ¼ of the seafood mixture for garnish on top of dumplings.

Place wrappers on cutting board and put a teaspoon of seafood mixture in the middle of each wrapper. Brush the water and cornstarch mixture over the edges of the wrapper. Fold the wrapper in half and pinch the edges together.

Use extra water mixture to help bind the wrapper together if needed.

Heat 2 tablespoons of coconut oil in a nonstick pan over medium heat until hot. Add the dumplings in a single layer. Cook until the bottom side turns golden brown, 1-2 minutes. Flip the dumplings, add 2 tablespoons water, and cover. Cook for another 1-2 minutes, until the bottom turns golden brown. Place dumpling on a platter, garnish with extra seafood, green onions and sesame seeds. Serve with lime aioli.

## AIOLI DIRECTIONS:

In a food processor, mix all ingredients except for the oil. Slowly add the oil and once aioli is emulsified, season with salt and pepper.

*Enjoy with a glass of Fumé Blanc!*

