

## **Xino Shrimp Dumpling**

*Seafood Spinach Dumplings with Shrimp and Spinach in a Tapioca Wrap*

### **Ingredients for Dumpling Filling:**

1/2 tsp chopped garlic  
1 tsp chopped ginger  
3 T olive oil  
1 lb baby spinach  
1 lb shrimp, peeled and deveined  
1 tsp Kosher salt  
1 pinches finely ground black pepper

### **Ingredients for Dumpling Wrapper:**

4 cups Tapioca Flour  
1 cup water



*This recipe is courtesy of Chef Luong Nguyen, Xino.*

### **Directions:**

1. **Make the filling:** Sweat garlic and ginger with olive oil.
2. Add spinach and cook down. Set aside to drain away excesses liquid and cool.
3. Chop shrimp finely in a food processor or with a knife to create a chunky paste.
4. Fold spinach into the shrimp and season with salt and pepper.
5. **Make the wrapper:** Boil water, mix with tapioca flour to form a dough.
6. Portion dough into 1/2 oz ball and roll out to wrap shrimp and spinach into dumplings.
7. Steam for 6 minutes & serve with truffle oil.