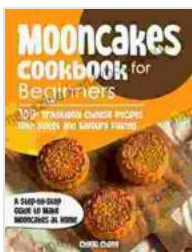


# Discover the Culinary Delights of China: 100 Traditional Recipes with Sweet and Savoury Fillings Step-by-Step

Chinese cuisine, renowned for its vibrant flavors and diverse culinary traditions, boasts a vast repertoire of delectable dishes. Among these culinary gems, dim sum holds a special place, tantalizing taste buds with its intricate shapes, delicate fillings, and irresistible appeal. In this comprehensive guide, we present 100 time-honored Chinese recipes that will unveil the secrets of crafting these delectable morsels at home. Embark on a culinary journey, master the art of dim sum making, and experience the authentic flavors of China in your own kitchen.

## Chapter 1: Steamed Dim Sum

Steamed dim sum, a cornerstone of Chinese cuisine, presents a symphony of flavors wrapped in delicate wrappers. This chapter initiates your culinary adventure with 20 exquisite recipes, guiding you through the intricacies of creating fluffy buns, translucent dumplings, and savory rolls.



## Mooncakes Cookbook for Beginners: 100+ Traditional Chinese Recipes with Sweet and Savoury Fillings | A Step-by-Step Guide to Make Mooncakes at Home

by SierraReef Press

★★★★☆ 4.4 out of 5

Language : English  
File size : 3420 KB  
Text-to-Speech : Enabled  
Screen Reader : Supported  
Enhanced typesetting : Enabled  
Word Wise : Enabled

Print length : 143 pages  
Lending : Enabled



### Highlighted Recipes:

- **Har Gow (Shrimp Dumplings):** Succulent shrimp enveloped in translucent wrappers, a classic dim sum staple.
- **Siu Mai (Pork and Shrimp Dumplings):** A harmonious blend of pork and shrimp, topped with vibrant orange roe.
- **Zongzi (Glutinous Rice Dumplings):** Aromatic glutinous rice filled with savory or sweet fillings, a cherished tradition.

## Chapter 2: Pan-Fried Dim Sum

Crispy exteriors and succulent interiors characterize pan-fried dim sum. In this chapter, discover 25 delectable recipes that will elevate your culinary skills. Prepare to master the art of golden-brown pot stickers, flaky scallion pancakes, and irresistible prawn toasts.



### Highlighted Recipes:

- **Guo Tie (Pot Stickers):** Pan-fried dumplings filled with juicy pork and vegetables, a tantalizing street food.
- **Cong You Bing (Scallion Pancakes):** Layers of crispy dough interspersed with fragrant scallions, a savory breakfast delight.

- **Har Cheong Gai (Prawn Toast):** Toasted bread topped with a generous layer of minced prawns, a crowd-pleaser.

### **Chapter 3: Baked Dim Sum**

Discover the delectable world of baked dim sum in this chapter, where 20 recipes showcase the versatility of this culinary art form. Relish the flaky crusts, tender fillings, and aromatic flavors of baked buns, pastries, and tarts.



### Highlighted Recipes:

- **Char Siu Bao (Barbecued Pork Buns):** Soft and fluffy buns filled with tender barbecued pork, a beloved dim sum classic.
- **Pineapple Buns:** Sweet and tangy buns topped with a crispy pineapple crust, a delightful blend of flavors.

- **Egg Tarts:** Flaky pastry shells filled with a creamy egg custard, a ubiquitous dim sum treat.

## Chapter 4: Sweet Dim Sum

Indulge your sweet tooth with this chapter's 20 exquisite recipes, showcasing the diverse flavors of sweet dim sum. From delicate pastries to refreshing desserts, these confections will delight your palate and leave you craving more.



### Highlighted Recipes:

- **Jian Dui (Fried Sesame Balls):** Glutinous rice balls filled with sweet red bean paste, a traditional Chinese dessert.
- **Lo Mai Chi (Steamed Sticky Rice):** Sweet sticky rice topped with a variety of fruits and nuts, a colorful and festive delicacy.

- **Mango Mochi:** Soft and chewy mochi filled with sweet mango puree, a refreshing and delectable treat.

## Chapter 5: Vegetarian Dim Sum

Embracing the flavors of nature, this chapter presents 15 tantalizing vegetarian dim sum recipes. From steamed buns to crispy spring rolls, these plant-based delights offer a symphony of textures and flavors that will satisfy vegetarians and meat-eaters alike.



### Highlighted Recipes:

- **Vegetable Buns:** Fluffy steamed buns filled with a medley of fresh vegetables, a nutritious and satisfying option.

- **Spring Rolls:** Crispy pastry rolls filled with a colorful assortment of vegetables, a healthy and flavorful appetizer.
- **Tofu Siu Mai:** Steamed dumplings filled with silken tofu and aromatic herbs, a delicate and protein-rich delight.

## Chapter 6: Regional Dim Sum Delights

China's vast culinary landscape offers a myriad of regional dim sum variations. In this chapter, delve into 10 recipes that showcase the unique flavors of different provinces. From Shanghai's juicy soup dumplings to Guangdong's delicate rice noodle rolls, these regional specialties will tantalize your taste buds and broaden your culinary horizons.



**Highlighted Recipes:**

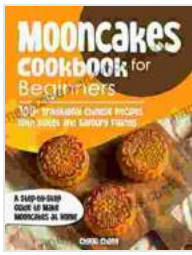


- **Soup Dumplings (XLB):** Shanghai's signature dim sum, with a delicate wrapper filled with a savory broth and tender pork.
- **Cheung Fun (Rice Noodle Rolls):** Guangdong's popular street food, made with steamed rice noodles filled with a variety of savory or sweet ingredients.
- **Crispy Wontons (Sichuan):** Sichuan's fiery take on wontons, deep-fried and served with a spicy dipping sauce.

Embarking on this culinary journey with "100 Traditional Chinese Recipes With Sweet And Savoury Fillings Step By Step" will empower you to recreate the authentic flavors of dim sum in your own kitchen. Whether you are a seasoned home cook or just starting to explore the delights of Chinese cuisine, this comprehensive guide will provide you with all the necessary tools and techniques to master the art of dim sum making.

From the delicate nuances of steamed dumplings to the vibrant flavors of pan-fried pot stickers, from sweet pastries to savory buns, this book offers a meticulously curated collection of recipes that will delight your palate and impress your guests. With step-by-step instructions, detailed ingredient lists, and captivating food photography, this cookbook is an invaluable resource for any culinary enthusiast seeking to explore the culinary treasures of China.

So gather your ingredients, prepare your steamer, and embark on an exciting culinary adventure. Experience the joy of creating your own dim sum masterpieces and share the delectable flavors of China with your loved ones.



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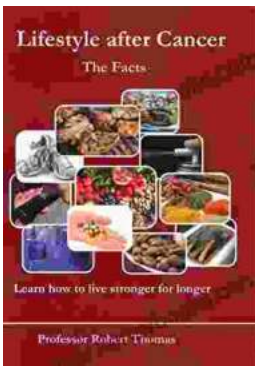
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