

Chinese Pearl Meatballs

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These meatballs are really special and would be perfect with any dim sum meal. They're covered in glutinous rice and steamed until perfectly cooked.

Ingredients:

130g glutinous rice
200g minced pork
2 eggs
2 tbsp. corn-flour mixed with water
Salt and pepper
1 tsp. finely chopped ginger
1 garlic clove, finely chopped
Dash of soy sauce
Dash of water

Directions:

1. Rinse the rice and place it in water. Soak the rice for four hours and then drain.
2. Place the pork mince, eggs, corn-flour mixture, ginger, garlic clove, salt and pepper, soy sauce and the water into a bowl and mix well with your hands.
3. Shape the mixture into meatballs and then roll the meatballs in the glutinous rice, making sure they're completely covered.
4. Place the meatballs into a steamer and steam-cook them for 35 minutes. Serve them hot.

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