

# CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire  
Culinary Competition

Won Ton Class Hosted by: Didi & Dave

## Pork Siomai

### Ingredients

Use filling from other supplied recipe

Won ton wrappers

### Instructions

Wrap the filling using the won ton wrapper.

Using a steamer, steam the wrapped siomai (shaomai) for 15 to 25 minutes. The time depends on the size of each individual piece (larger size means more time steaming).

Serve hot with soy sauce and calamansi or lemon dip.

Share and enjoy!

Taken from — <https://panlasangpinoy.com/pork-siomai-recipe/>