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點心COOKING TIPS

1. 蝦餃，蝦餃皇，香茜餃，波菜蝦餃，南瓜帶子餃，水滾後，大火隔水蒸 8~10 分鐘
2. 大燒賣，燒賣皇，糯米雞，無需解凍，水滾後，大火隔水蒸約20~25分鐘
3. 雞肉燒賣，牛肉燒賣，鮮蝦燒賣，無需解凍，水滾後，大火隔水蒸約10~15分鐘
4. 菜肉包，雞包仔，叉燒包，素菜包，蓮蓉包，麻蓉包，奶黃包，臘腸卷，無需解凍，水滾後，大火隔水蒸約 8-10 分鐘
5. 水餃，魚皮餃，鳳城水餃，大蝦雲吞，無需解凍，水滾後，大火 3 分鐘轉中高火煮約 15 分鐘
6. 排骨：水滾后大火蒸 15-20 分鐘
7. 鳳爪，牛雜，牛柏葉，咖喱墨魚，牛仔筋（已熟），無需解凍，加熱 6-8 分鐘就可以食用
8. 鹹水角，鮮蝦卷，用氣炸鍋 350-380F，焗 18-20 分鐘
9. 蓮藕餅，鮮蝦韭菜餅，黃金粟米餅，可蒸可煎，蒸大火水滾計，18-20 分鐘即可
10. 鍋貼，用平底鍋放點油，用中火煎，然後加水，水浸過鍋貼 1/4，蓋上蓋，收乾水，鍋貼兩面金黃即可
11. 鮮竹卷，水滾計，大火隔水蒸 10 分鐘（多汁）或氣炸爐 380F 約 5 分鐘（香脆）
12. 黃金蘇炸蝦球，預熱 5 分鐘，氣炸鍋 180 度 10-12 分鐘
13. 黃金蟹鉗，先噴油於蟹鉗上，用 360 度，氣炸 8 分鐘反轉一下，再用 200 度氣炸 10 分鐘至金黃色

DIM SUM COOKING TIPS

1. Har Gow, Jumbo Har Gow, Coriander Har Gow, Spinach Har Gow, Pumpkin Har Gow (No need to defrost, after water boiling, high fire to steam 8-10 minutes)
2. Siu Mai, Jumbo Siu Mai, Sticky Rice In Lotus Wrap (No need to defrost, after water boiling, high fire to steam 20- 25 minutes)
3. Chicken Siu Mai, Beef Siu Mai, Shrimp Siu Mai (No need to defrost, after water boiling, high fire to steam 10-15 minutes)
4. All the Buns & Sausage Lap Cheong Roll (No need to defrost, after water boiling, high fire to steam 8-10minutes)
5. Shrimp & Pork Dumpling, Fish Skin Dumpling, Cantonese Wonton (No need to defrost, after water boiling, high fire boil 3 minutes, then mid fire boil about 15minutes)
6. Spare Ribs (High fire steam 15-20 minutes when water boiling)
7. Chicken Feet, Beef Offal, Cattle Fish, Beef Tendon (No need to defrost, heat up 6-8 minutes)
8. Crab Claws, Shrimp & Chive (Air Fryer 350-380F for 18-20 mins)
9. Lotus Cake, Shrimp & Chive Pancake, Pork & Corn Pancake (Pan Fried or Steam High fire to steam 8-10 minutes)
10. Pork Dumpling, Chive Dumpling (Use flat pan, put some oil with medium fire, then add water, water cover 1/4 of the Dumpling. Close the pan lid, until both side turn golden.
11. Fresh bamboo rolls, rolled in water, steamed over high heat for 10 minutes (juicy) or Air Fryer 380F for about 5 minutes (crispy)
12. Golden fried shrimp balls, preheat for 5 minutes, air fryer at 180 degrees for 10-12 mins
13. For golden crab claws, first spray oil on the crab claws, air fry at 360 degrees for 8 minutes, turn it over, then air fry at 200 degrees for 10 minutes until golden brown

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