

*Montage*

LOS CABOS

# DIM SUM

*masterclass by*  
*Chef Andrew Yeo*



Dim sum, a cherished Cantonese culinary tradition, has gained immense popularity worldwide in recent years. Historically, travelers along the ancient Silk Road would pause at quaint teahouses to indulge in dim sum and tea, satisfying their hunger and thirst before continuing their journey. Meaning "touch the heart," dim sum has transformed from a leisurely roadside snack into a delightful meal enjoyed at any time of day or night, best shared with loved ones.

Mastering the art of dim sum requires years of practice, with chefs renowned for their folding skills. For instance, the intricate har gau dumplings are evaluated based on the number of pleats, highlighting the complexity involved in crafting these delicate morsels. While the masterclass will feature traditional dim sum recipes, each dish will be infused with a contemporary twist, whether in technique or ingredients.

For the first time, Chef Andrew will share his secrets of dim sum in this exclusive masterclass in Mexico. The day will kick off with welcome refreshments as chef discusses the process of creating dim sum, showcasing various folding techniques used by professional chefs. Guests will have the opportunity to prepare, fill, and fold a selection of steamed, baked, and fried dim sum throughout the session. Under Chef Andrew's guidance, guests will follow step-by-step recipes and enjoy a delightful lunch featuring their own creations.

**VEGETABLE SPRING ROLL**

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**SCALLOP SHU MAI**

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**SESAME PRAWN TOAST**

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**LOBSTER HAR KAU**

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**EDAMAME TRUFFLE DUMPLING**

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**CHAR SIEW PUFF**

