

Lin Long Fang

Owned by the same family as Jia Jia Tang Bao, but with more flavors of dumplings.

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Location

10 Jianguo Dong Lu near Zhaozhou Lu, Huangpu District (建国东路10号, 近肇周路)

Shanghai, China

What to order

pork soup dumplings (鲜肉小笼, xian rou xiao long), egg-yolk-and-pork soup dumplings (蛋黄鲜肉小笼, dan huang xian rou xiao long), wonton soup...



Lin Long Fang is from the same family as Jia Jia Tang Bao. The fillings for the soup dumplings are made in the same central kitchen in Pudong, the

recipe for the wrappers is the same (there's a touch of salt), and the dexterity of the young women huddled around the worktable is the same. The difference goes back to some family disagreement they won't talk about with a stranger, and it manifests itself in two ways: one, Lin Long Fang rarely has lines; two, they have a few additional variations on soup dumpling (pork with salted egg yolk, "happy family," shrimp) and a wonton or two on the menu, which Jia Jia doesn't do.

There are three other locations of Lin Long Fang around town, but this one is best, mostly because this stretch of Jianguo Lu is downtown but not sterilized, whereas the others are either in a mall or out in the suburbs, or both.

CHINA, SHANGHAI, SOUP DUMPLINGS
