

Steamed Pork Dumplings

EQUIPMENT

Mixing Bowls, Scales, Clingfilm, Baking Paper, Perforated Tray, Spoons, Spatula or Wooden Spoon, Stand Mixer with Paddle Attachment, Fine Grater or Microplane

INGREDIENTS

1 Packet Plain Dumpling Skins, 250gm Fatty Pork Mince, 2cm Piece Peeled and Grated Ginger, 3 Sprigs Chopped Coriander, 1 Finely Diced Spring Onion, 20gm Light Soy Sauce, 20gm Oyster Sauce, 10gm Rice Wine Vinegar, 1 Egg White, 20gm Potato Flour, 10gm Sea Salt

METHOD

To begin: Place all ingredients into the bowl of a stand mixer fitted with a paddle attachment and mix on high speed for 5-8 minutes.

Once mixed transfer mixture to a clean bowl and cover with cling film and chill for 30 minutes.

Once chilled place 6 dumpling wrappers on a clean work bench and place 1 teaspoon of mixture in the middle of each dumpling.

Make 6-7 crimps on one half of the dumpling, dampen the opposite side of the dumpling skin with a little water and join the two sides together pressing firmly to create a tight seal.

Place the dumplings on a perforated tray lined with baking paper and into a preheated oven steam setting 100°C for 6-9 minutes.

Once cooked remove from the oven and serve with your favourite dipping sauce, some extra chilli and spring onion.

HINTS & TIPS

This recipe uses dumpling skins purchased from an Asian grocer, look in the chilled section to find them.

You can replace pork for chicken mince but use leg or thigh mince over breast mince as it yields a much better flavour.