

Chinese Dumplings

Ingredients:

Dumpling Gyoza Pastry (Asian Grocer)

300g chicken mince

2 cups cabbage, finely chopped

1 onion, finely chopped

½ Tablespoon finely grated ginger

2 spring onions, finely chopped

2 Tablespoons Vegetarian Stir Fry sauce

1 Tablespoon cooking wine + 1 Tablespoon water

1 Tablespoon cornflour

2 teaspoons sesame oil

½ teaspoon pepper

Cooking oil for pan frying

DIPPING SAUCE:

2 Tablespoons soy sauce

2 Tablespoons vinegar

1 Tablespoon sugar

1 Tablespoon sesame oil

Instructions

1. Place all ingredients, from mince to pepper, in a large bowl. Mix all ingredients in one direction until the mixture becomes sticky and well combined.
2. Place a teaspoon of mixture in the middle of the pastry, slightly wet the pastry and fold the pastry in half to enclose the filling. Press the edges together to enclose the filling.
3. Heat a nonstick skillet over medium-low heat. Add one tablespoon of oil. Add the dumplings and cook until the bottoms are golden brown.
4. Add half a cup of water into the pan, cover with a lid and cook the dumplings on medium-low until water evaporates. Remove the lid and cook until all the liquid dries up.
5. Remove dumplings and serve with ginger, chillies and dipping sauce.