

Pan fried Dumplings

DUMPLING SKIN or Use store bought skins

1 cup plain flour

100ml warm water

½ teaspoon of salt

Combine all ingredients, knead for 8 minutes.

Roll into a ball, wrap in cling film and let rest for 30mins.

Cut and roll out into circular pieces.

FILLING – Combine all of the following ingredients

2 Chinese cabbage leaves finely chopped

250g mince pork

5 stems of garlic chives or spring onion finely chopped

1 clove of chopped garlic

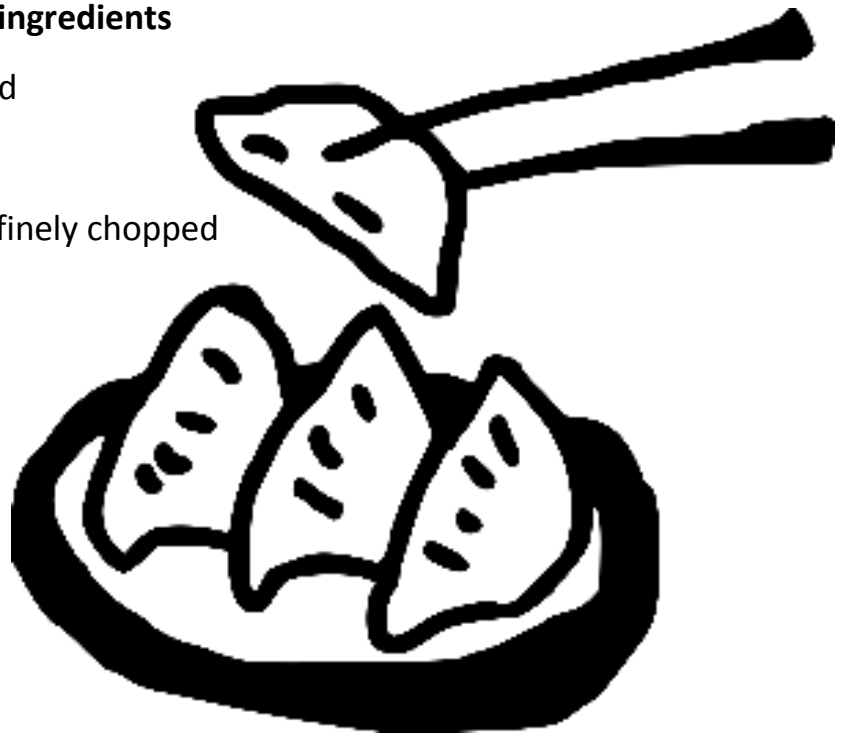
1 teaspoon grated ginger

1 tablespoon rice wine

1 tablespoon of sesame oil

1 teaspoon of soy sauce

Salt and pepper to taste



Making the dumplings

Spoon a tablespoon of filling into the centre of the dumpling skin. Pinch the sides together. If you are using store bought skins, use some water to seal the ends.

Cooking

In a hot frypan, sprinkle 1 tablespoon of oil. Place dumplings in the frypan, fry until bottoms are golden brown. Add ½ cup of water over the dumplings, place lid on and cook until water is nearly all gone. Take lid off and further cook until all the water is gone and bottoms are crispy.

Dipping Sauce

1 tablespoon of white vinegar

1 tablespoon of soy sauce