

## GLUTEN FREE CHICKEN DUMPLING

A delicious healthy steamed chicken dumpling can be enjoyed any time of the day

|                   |            |
|-------------------|------------|
| <b>PREP TIME</b>  | 15mins     |
| <b>COOK TIME</b>  | 10mins     |
| <b>TOTAL TIME</b> | 25mins     |
| <b>PAX</b>        | 1 no       |
| <b>CUISINE</b>    | Vietnamese |

| INGREDIENTS | QUANTITY |
|-------------|----------|
|-------------|----------|

|                  |       |
|------------------|-------|
| Chicken mince    | 100gm |
| Salt             | 5gm   |
| Pepper           | 5gm   |
| Celery chop      | 10gm  |
| Leeks chop       | 10gm  |
| Sautéed onion    | 20gm  |
| Coriander chop   | 5gm   |
| Rice paper sheet | 4 no  |
| Lemongrass chop  | 3gm   |
| Lemongrass sauce | 10gm  |

### Method:

1. Clean the chicken and pass through a mincer machine.
2. Add the seasoning and other ingredients
3. Make the mix and keep in chiller for 30mins.
4. Take out the mixture after 30mins and keep aside for filling inside the rice paper sheet, put the rice paper sheet inside the water bowl for 5 seconds and then spread the rice paper sheet on chopping board. Fill the mixture of 25gm each in individual sheets and wrap them like a roll.
5. Take a dim sum basket and steam the rolls for 7 to 8 mins and serve hot with lemongrass sauce.