

# CHICKEN + GINGER *with* DUMPLINGS *GREEN PAPAYA SALAD*

A good serve of dumplings has to be one of the most satisfying food experiences about, and making them yourself is probably less complicated than you think. Prepare, steam, and then straight on and into your face. Serve with plenty of light soy, and sriracha hot sauce.

## INGREDIENTS - PART 1 DUMPLINGS

2 cups plain flour  
2 cups water  
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250g of chicken mince  
A large knob of ginger, chopped finely  
2 cloves of garlic, chopped finely  
Half a stick of lemongrass, chopped finely  
A bunch of coriander, chopped  
Fish sauce  
Plum wine  
Salt

## INGREDIENTS - PART 2 SALAD

3 garlic cloves  
Good pinch of salt  
2 tbsp roasted peanuts, coarsely crushed  
2 tbsp dried prawns, rinsed and drained  
2 lime wedges  
6 cherry tomatoes, quartered  
1-2 small chillies, to taste  
2 cups shaved green papaya,  
3 tbsp shaved palm sugar, to taste  
2 tbsp fish sauce  
2 tbsp lime juice

For the dumpling cases, combine two cups of plain flour with two cups of water in a mixer fitted with a dough hook. Mix well until the dough comes together and continue to mix for 7 -8 minutes. Allow the dough to rest for 20 minutes in the fridge, and then begin to roll out very thinly on a bench. Cut out neatly into small circles for the dumplings. The size of the dumplings and how you fold them is up to you. Plenty of good youtube videos on how to fold a dumpling.

Combine the mince and herbs with 1 1/2 tablespoons of fish sauce and 2 tablespoons spoon of plum wine. Season well with salt and pepper.

For the salad, pound the garlic and dried prawns in a moter and pestle. Combine all ingredients together loosely, and season with the fish sauce, lime juice and the palm sugar.