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# Our speciality



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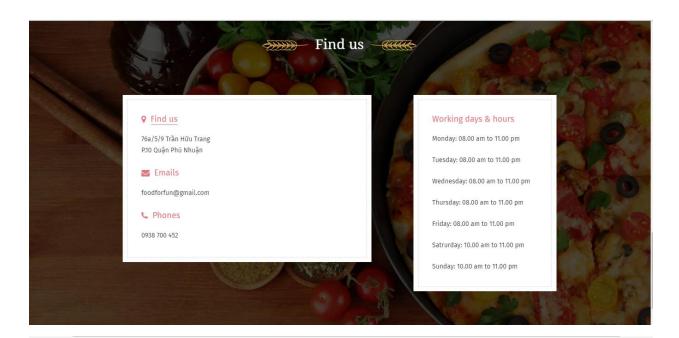
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### **CHINESE FOOD**

Chinese Dumplings

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### **CHINESE FOOD**

Chinese Dumplings

According to an ancient Chinese legend, dumplings were first made by the medical saint---Zhang Zhongjing. There are three steps involved in making dumplings:

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## **CHINESE FOOD**



Chinese Dumplings

According to an ancient Chinese legend, dumplings were first made by the medical saint---Zhang Zhongjing. There are three steps involved in making dumplings:

- 1) make dumpling wrappers out of dumpling flour;
- 2) prepare the dumpling stuffing;
- 3) make dumplings and boil them. With thin and elastic dough skin, fresh and tender stuffing, delicious taste, and unique shapes, dumplings are worth eating hundreds of times.

Transfer the paste to a small bowl, top with garlic and scallion whites. Heat around 1/3 cup of oil until smoky. Pour the hot oil evenly on the paste.

♥6 **Q**2

& Khoa

# **2 COMMENT**

### **TAO LA TRE TRAU**

Nov 14,17 at 07:15:03 AM

Very delicious

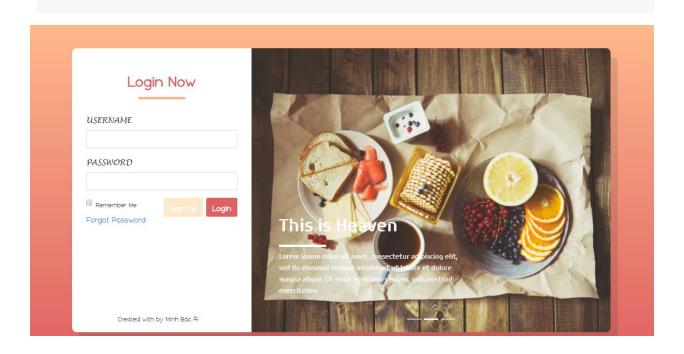
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Nov 14.17 at 07:16:42 AM

It's not delicious at all but still okay for me :)

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