

MOMO recipe

Ingredients

Dough:

- 2 cups all-purpose flour
- 1/2 cup water (adjust as needed)
- 1/4 tsp salt

Filling:

Vegetable MOMO:

- 1 cup finely chopped cabbage
- 1/2 cup grated carrot
- 1/4 cup chopped onion
- 2 cloves garlic, minced
- 1 tsp soy sauce
- Salt and pepper to taste

Meat MOMO:

- 1 cup ground chicken or pork
- 1/4 cup chopped onion
- 1 tsp ginger, minced
- 2 cloves garlic, minced
- 1 tsp soy sauce
- Salt and pepper to taste

Step-by-Step Preparation Method

1. Preparing the Dough

1. Mix flour and salt in a large bowl.

2. Gradually add water and knead until a smooth dough forms.
3. Cover the dough and let it rest for 20 minutes.

2. Making the Filling

1. Combine your choice of vegetables or meat with spices in a bowl.
2. Mix well to ensure even distribution of flavors.

3. Shaping the MOMOs

1. Roll dough into small balls and flatten each into a thin circle.
2. Place a spoonful of filling in the center.
3. Fold and pinch the edges to seal the MOMO.

4. Steaming the MOMOs

1. Boil water in a steamer and lightly oil the tray.
2. Place MOMOs in the steamer, ensuring they don't touch each other.
3. Steam for 10–12 minutes until cooked through.
4. Serve hot with a spicy dipping sauce.