

Dough

- 2 cups all-purpose flour
- 1 cup water
- 1/2 tsp salt

Filling

- 1 cup chopped cabbage
- 1/2 cup chopped onions
- 1/2 cup grated carrots
- 1 tbsp minced garlic
- 1 tbsp minced ginger
- Salt & pepper to taste

Instruction

- Prepare dough and rest for 20 minutes.
- Mix vegetables (and meat if used).
- Roll dough into circles.
- Fill, fold into dumplings.
- Steam for 10–12 minutes.