

CHICKEN DUMPLINGS

INGREDIENTS

150g chicken mince
1 tsp finely chopped lemongrass
½ tsp finely grated ginger
1 cup finely chopped cabbage
1 spring onion, chopped
Handful of fresh coriander leaves, chopped
1 tsp chicken stock powder
2 tsp cornflour
1 tsp sesame oil
1 Tbsp Sweet Chilli Sauce
25 dumpling wrappers

METHOD

Step 1

To make the Dumpling Filling: In a bowl, mix all the ingredients together.

Step 2

To make the dumplings: Wet the edge of a dumpling wrapper. Place a teaspoonful of the filling in the middle of the wrapper. Fold the wrapper in half to form a semi-circle. Pinch the sides of the wrapper to seal the mixture. Crimp the seal with your fingers to form pleats, or use a fork. Stand the dumpling, seam side up, on a tray lined with baking paper. Repeat with the remaining filling and wrappers, keeping the dumplings separate on the tray to avoid them sticking together.

Step 3

Line a bamboo or metal steamer with baking paper. Steam the dumplings over boiling water for 10-12 minutes or until they are tender and filling is cooked. Remove from the steamer and stand for 1-2 minutes before serving them with the dipping sauce.

Step 4

To make the dumplings crispy. Heat a little oil in a non-stick frying pan. Place the steamed dumplings seam side up into the pan and cook over a medium heat until the bases are golden and crispy.

Step 5

To make the Sweet Chilli Dipping Sauce: Whisk the ingredients together.