



Beef Boiled Dumpling

INGREDIENTS

Filling

- 1 Packs Dumpling wrappers (Around 38-40 a pack)
- 250g Beef Mince
- 140g Chinese Garlic chives
- 80g Green Cabbage
- 30ml Oyster Sauce
- ¼ Tsp Salt
- 1 Tbsp Soy Sauce
- ½ Tbsp Sugar

Dipping Sauce

- 90ml Soy Sauce
- 24ml Chinese vinegar
- 24ml Chili oil (Depends on your spiciness)
- 1 Green Shallot (Garnish)



Serves: 38-40 pieces



Prep Time: 25 mins



Cooking Time: 6 mins

METHOD

1. Mix all dipping sauce ingredients well, thinly slice green parts of green shallots and set aside until later.
2. Finely cut chinese garlic chives & green cabbage.
3. Place all filling ingredients into a mixing bowl.
4. Mix the ingredients very well.
5. Place a pot on the stove filled with water and a lid and bring to the boil, whilst you make your dumplings.
6. Take a single wrapper, place a teaspoon sized amount of filling in the center (Don't put too much filling in). Then dip your finger in some water to create a half moon wet line on the edge of the wrapper (Make sure the dumplings are sealed well). Now fold it in half and press the edges to close it (should look like a dome shape). Slightly wet the corners and bring them together and press in place.
7. Repeat step above, until all the filling mixture is used.
8. Cook dumplings in boiling water (make sure to stir the water once you place the dumplings in to stop them from sticking). Cook for 6 minutes or until cooked through.
9. Place strained dumplings into a serving plate. Drizzle some dipping sauce and sprinkle over the sliced green shallots to top. Enjoy

Special Notes: Make sure you cook the dumplings in batches and don't place too many in the pot at one time. Freeze any extra dumplings (not cooked) and will last up to 3 months in the freezer. Cook from frozen (keep in mind, it will take longer to cook from frozen).



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