

Labasy's pork dumplings

Ingredients

500 grams minced pork
2 cups finely chopped wombok cabbage
2 finely chopped spring onions
1 heaped teaspoon minced garlic
1 heaped teaspoon minced ginger
1 tablespoon rice wine vinegar
1 tablespoon chinese cooking wine (shaoxing wine)
1 teaspoon sesame oil.
1 packet gow gee wrappers from safeway.

Makes approx. 30 dumplings.

Dipping sauce

Sesame oil
Soy sauce
Chopped chillies (optional)

Method

In a bowl combine all ingredients and mix well.



Lay out wrappers on a chopping board and spoon in pork mixture , be careful not to overfill the wrappers. Next dip your finger in cold water and run around the each of the wrapper 1 at a time and fold in half and press together to seal them.





Next pleat the dumplings 3 or 4 times and repeat until you have filled all of you dumplings.



Now to cook the dumpling's . I use a large saucepan with a clear lid so I can see what's going on.

On medium heat cook the bottom of the dumpling's in a bit of peanut oil or similar then roll them over and cook each side. Once cooked on all sides stand them back on their bums and add a small amount of water to the pan approx. 50mls and put a lid on the pan. This finishes cooking the dumplings so there is no raw pastry .Once the water has evaporated serve with dipping sauce.



To make the dipping sauce mix 4 tablespoons soy sauce with 1 tablespoon sesame oil and chopped chilli to taste.

Enjoy!