

Andrew's Lucky Dumplings



Prep: 25 minutes



Steam: 15 minutes



Makes: 30 pieces



Cooking steps

1. In a bowl, combine pork mince, baby corn, garlic, water chestnuts, shallots and coriander with soy sauce, sugar and sesame oil. Stir until coated
2. Place 1 teaspoon of mixture to the centre of each wonton wrapper, brush with a little water or milk along to edges to enclose

Ingredients

- 300g pork mince
- 1 tin baby corn finely chopped
- 2 cloves garlic finely chopped
- 2 Tbsp soy sauce
- 1 Tbsp caster sugar
- ¼ tsp sesame oil
- 2 Tbsp vegetable oil
- ¼ cup chopped water chestnuts
- 4 green shallots sliced plus extra to serve
- 1 bunch coriander finely chopped
- 300g packet wonton wrappers

Dipping Sauce

- ¼ cup soy sauce
- 1 Tbsp lemon juice
- 1 Tbsp caster sugar
- 1 Tbsp mirin rice wine
- 1 Tbsp sesame oil

For steamed dumplings: Place dumplings in steamer basket lined with baking paper over a saucepan or wok with boiling water, or over a double boiler for a few minutes until cooked through.

For fried dumplings: Heat frypan to medium-high heat and add a drizzle of oil, pan fry dumplings a few times until crispy on one side. Drain on paper towel.

Dipping sauce: Combine all ingredients in a small bowl. Serve dumplings with dipping sauce with extra shallots if desired.

TIP

Use wonton wrappers available from Taings Noodles in Angle Park.