PORK DUMPLINGS =

 Ingredients

Serves: 8

1/2 small white cabbage, thinly sliced

1 pinch salt, to taste

500g pork mince

2 spring onions, diced

1 tablespoon soy sauce

1 1/2 cm piece ginger, peeled and finely diced

1 teaspoon sesame oil

1 pinch salt and white pepper, to taste

40 wrappers

vegetable oil for pan-frying

Dipping Sauce:

60ml soy sauce

60ml rice vinegar

1 tablespoon coriander, diced

2cm piece ginger, peeled and finely diced

1 dash chilli sauce, to taste

Preparation method

Prep: 45 minutes | Cook: 30 minutes

1. In a bowl mix the cabbage with 2 teaspoons of salt and squeeze out as much water as possible.

2. Combine the cabbage with the pork, spring onion, soy sauce, ginger, sesame oil, salt and pepper to taste. Mix well.

3. Cover the stack of wrappers with a damp cloth to prevent them from drying out. Peel off one wrapper and place 2 teaspoons in the middle. Fold into a half-moon and pleat the edges. Seal with a little water. Place wrapped dumplings on a tray dusted with flour to prevent sticking. Repeat until all the filling or wrappers are finished.

4. In a large frying pan heat about 2 tablespoons of oil. Place as many dumplings in the pan as will comfortably fit in one layer and brown for about 1 minute.

5. Pour in about 180ml water, enough to reach about 1/2cm up the sides of the dumplings. Cover and cook for about 10 minutes or until the water evaporates and the dumplings are cooked through. Remove the dumplings and arrange on a serving platter.

6. Wipe the frying pan dry and repeat with remaining dumplings. Or freeze the remainder.

7. Dipping Sauce: Mix all the ingredients together in a small bowl. Serve the dumplings warm with the sauce.