



Jiaozi – Beijing style raviolis

NIBBLEDISH CONTRIBUTOR

Ingredients

Wrappers :

500 g regular wheat flour
250 cl water
1 ts oil (not mandatory)

Stuffing :

400 g minced pork
150g minced chinese cabbage
1 good bunch of fresh coriander
2 cloves garlic
5/6 shoots chinese garlic
50g fresh ginger
1 tbsp soy sauce
1 tbsp sesame oil

Dipping sauce :

1 tbsp soy sauce
1 tbsp sesame oil
1 tbsp rice vinegar
1 minced clove garlic
pepper

Instructions

This is the recipe for chinese dumplings very common in winter in beijing (jee they love cabbage there)... I've learned it when I lived in Beijing few years ago... I'm french and my english is not perfect so tell me if something is unclear :-)

Wrappers :

Pretty easy step : mix the flour with the water, add a little oil if needed.

Then spread it on a flat table with flour. Try to get a fine layer, around 1mm thick. Cut circle about 12 cm in width (you can use a bowl or anything circular as a cutter).

You should get around 30 wrappers.

Stuffing :

Mix all elements listing finely minced. Mix well ;-)

Let rest for about 1 hour.

Preparing the raviolis :

For this step I will rely on [youngfook video on gyoza stuffing](#). This is exactly the same method.

Cooking :

Put a little oil in a large pan (you will need a lid for it).

Put the jiaozi in the pan (curved border up). Let them fry for about 3-4 minutes (until a little brown underneath).

Then add a full glass of water, close with the lid and wait for all the water to disappear (7-8 minutes).

You're done :-)

(You can also fry the jiaozi on other sides if you like.)

Serve with the dipping you've prepared while cooking.

