Crystal Prawn Dumpling

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 110 grams of wheat flour
- 220 grams of potato starch
- 300 ml of boiling water

Filling:

- 300 grams of fresh prawns, minced
- 2 tablespoons of pork, minced
- 1 spring onion, sliced
- pinch of salt
- 1 teaspoon of sugar
- 2 teaspoons of potato starch
- 1 teaspoon of sesame oil

Instructions

1. Combine filling ingredients, mix well.
2. Mix flour and starch in separate bowl, pour in boiling water. Knead into a dough, until smooth and uniform.
3. Divide into 3 parts. Roll out 1st part of dough, about 2 mm thick. Cut circles, put teaspoon of filling in the middle of each circle, wet edges, fold in half and seal edges, form some folds or pattern (if you want).
4. Repeat with remaining dough.
5. Steam over high heat for 7 minutes.
6. Serve with chinese sweet vinegar and spring onion.