Pork crystal dumplings

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Ingredients

Dough:

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

Filling:

- 300 grams of pork, minced
- 2 tablespoons of soy sauce
- 1 small onion, choped
- 2 teaspoons of chinese leek flower sauce

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, join 2 ends together.
4. Repeat with remaining dough.
5. Steam over high heat for 7 minutes.
6. Serve with light soy sauce and spring onion.