



# Pork crystal dumplings

NIBBLEDISH CONTRIBUTOR

## 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, chopped
- 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.
-