



Juicy Steamed Dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

Dumpling dough:

- 250 grams of wheat flour, sifted
- 150 ml of cold water

Filling:

- 250 grams of lean boneless pork, minced
- 2 tablespoons of light soy sauce
- 1/2 tablespoon of rice wine
- 2 tablespoons of fresh ginger, chopped
- 1/2 teaspoon of sugar
- 3 tablespoons of sesame oil

Instructions

1. Mix the pork with the soy sauce, rice wine, ginger and sugar. Marinate about 30 minutes. Stir in the sesame oil and mix well.
2. Add 150 ml of cold water gradually to the flour and mix into a dough. Let rest about 10 minutes.
3. Knead the dough again, cut in half. Roll out part of dough and cut 7 to 8 cm circles. Place about 1 to 1 1/2 teaspoon of filling on each circle and pinch the edges together at the top and twist it to create pleats-like effect.
4. Place the dumpling in a steamer and steam for 8 minutes over high heat.
5. Serve with soy, sesame oil, ginger and spring onion sauce.
