



Chinese dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

serving 2

for the dough

- 75g of flour
- 1/3 glass of water
- oil droplet

for the filling

- 2 carrots
- 50g of savoy cabbage
- 2 zucchini
- 1 medium onion
- a pinch of sesame
- a few little slices of fresh ginger
- 1 tsp of olive oil

Instructions

Cut all the vegetables in thin slices, and put them all in a pan with oil. Cook for 15-20'

Prepare the dough and let rest it for about 10' minutes, then spread it with a rolling pin.

Remove the pan from the stove, and let it cold.

Prepare a pot for steaming.

Do with a large glass circles in the spreaded dough, and put in it a teaspoon of filling, close the crescent dough.

Put the dumpling on the steaming pot, and let it cook for about 10'.

Serve with a dash of soy sauce.