

Celebration Dumplings with Jenny Lam

Jenny Lam Dumpling Recipe

Makes 16 - 20 dumplings (Serves 2)

Ingredients (wrapper):

- 150g plain flour plus 150g more for dusting
- 1 egg and 1 egg yolk
- 1/2 tsp salt

Filling:

- 75g green prawns, roughly chopped
- 75g pork mince
- ¼ bunch bok choy, finely diced
- 2cm piece of ginger, grated
- 1 tsp sesame oil
- 1/2 tbs Shaoxing wine
- 1 tbs light soy sauce
- Pinch ground white pepper
- 1/8 tsp bicarb soda
- ¼ tsp cornflour
- Black Vinegar Dipping Sauce
- ¼ cup Chinese black vinegar
- ¼ cup tamari
- 1 tbs sugar
- 1 garlic clove, minced
- 1 spring onion, white part only, finely chopped
- Spring onion, green part only, julienned for garnish

Method:

- For the dumpling dough, combine the flour, egg, egg yolk, salt and 70ml cold water in a bowl and mix to form a soft dough. Turn dough onto a lightly floured surface and knead until smooth, cover and set aside to rest for 20 minutes.
- For the filling, combine ingredients in a bowl and mix well. Set aside until required.
- Roll rested dough using a rolling pin until thin. Using a round 8cm cutter, cut out dough into 30 rounds.
- Place a teaspoon of pork and prawn mixture into the centre of a round, fold in half and press edges to seal. Bring the 2 corners together and press to seal. Repeat with remaining dough and filling. Set aside, in fridge, until serving.
- For the Black Vinegar Dipping Sauce, combine all ingredients in a small bowl and set aside until serving.
- To serve, bring a large saucepan of water to a boil. Place dumplings into the boiling water and cook until tender and filling is cooked through, about 4 minutes. Remove Dumplings with a slotted spoon and place in serving bowls. Add one tablespoon of Black Vinegar Dressing, Chilli Oil and top with spring onions.