



PORK & CORIANDER DUMPLINGS

MAKES 40 **PREP** 30 minutes **COOK** 15 minutes

Ingredients

400g pork mince
1 spring onion, thinly sliced
1 bunch coriander, finely sliced (about 1/2 cup)
3 tbsp soy sauce
3 tbsp fresh ginger, finely grated
2 tbsp sesame oil
1 egg
2 packets dumpling pastry wrappers



Method

Place pork, spring onions, coriander, soy sauce, ginger, sesame oil and egg in a bowl. Work the mixture together with your hands until fully combined.

Arrange your dumpling-making station, clear a large space on the bench, set a small bowl of water, the bowl of filling, and a tray lined with baking paper nearby.

Lay out some dumpling wrappers and place 1 scant tbsp of filling on each dumpling wrapper. It doesn't look like much filling, but using any more gets messy and makes the dumplings hard to pleat closed. Once you get the hang of pleating the dumplings, you can try adding a bit more.

Dampen the edge of the wrapper by dipping your finger in the bowl of water and running it around the edge, this will help it to seal closed.

Lift the dumpling from the work surface and fold it in half. Press the top closed and pleat the edges until the dumpling is sealed.

Repeat the process until either all of the filling is used or you've run out of wrappers.

You can cook the dumplings immediately, or freeze them on the baking sheet.

To cook the dumplings bring a large saucepan of water to the boil, drop in the dumplings and cook for 3-5 minutes if fresh, or 6-8 minutes if frozen. You can tell when they are cooked, as the wrappers will appear translucent and noodle-like and the filling will be opaque and warmed through (you can cut one open to check).

If desired pan fry in a little oil.

Transfer the cooked dumplings to a plate and serve with soy sauce or dumpling dipping sauce of your choice.

Tip: If you freeze the dumplings on the baking sheet once they are frozen solid gather into a freezer container or bag and they will keep for up to 3 months.

Note: If your supermarket doesn't have dumpling pastry, you'll definitely find it in Asian supermarkets.