

Pork, Prawn and Coriander dumplings



Dumpling wrappers
300g prawn meat, finely chopped or minced in a food processor
200g pork mince
5 Tsp coriander leaves, finely chopped
2 Tsp chives, finely chopped
2 spring onions, finely sliced
1 Tsp sesame oil
1 Tsp rice wine
2 Tsp soy sauce
1 Tsp finely chopped red chilli
pinch salt
1 Tsp chinese cooking wine
pinch cracked black pepper
pinch sugar
1 large clove garlic, minced

To make the filling, combine all the ingredients in a bowl and set aside.

Take a dumpling wrapper and place a heaped teaspoonful of the filling in the centre. Press the edges together with damp fingers, crimping the edges, to form a half moon shape. Repeat with the remaining dough and filling.
Steam the dumplings in a baking paper lined bamboo steamer set over a wok for 5-7 minutes until the filling is cooked. Serve with dipping sauce.

Dipping sauce

125ml water
45ml fish sauce
45ml rice vinegar
30ml sugar
2 garlic cloves, peeled and finely crushed
1 fresh red chilli, finely sliced
1 spring onion, finely sliced
3 Tsp soy sauce
20ml lime juice

Place the water, fish sauce, rice vinegar and sugar in a small pot over medium-high heat. Stir continuously until just before boiling point. Remove from heat and set aside to cool completely then stir in the garlic, chilli, spring onion, soy and lime juice.

1 intro
4 make prawn mix, build
4 steam, make sauce
1 serve