

Chinese Dumpling

Dumpling skin: (60 piece)

- 600g plain flour/all-purpose flour
- 180ml Hot water(175F)
- 360ml Room temperature water
- Oil

Method:

- Sift flour in a large container, pour hot water in flour slowly while mixing the flour.
- spoon room temperature water slowly while mixing flour mixture. (don't add all water, as long the dough is not sticky should be fine)
- knead the dough until the dough surface is not sticky.
- Rest the dough in an oiled container, cover with plastic wrap and rest for 15 minute.
- Divide the dough in 3 parts, separate each part in 20 small pieces then roll in a small circular piece.

Vegetable dumpling filling: (40 piece)

- 1/2 pound firm tofu
- 1/2 cup coarsely grated carrots
- 1/2 cup shredded Napa cabbage
- 2 tablespoons finely chopped red pepper
- 2 tablespoons finely chopped scallions
- 2 teaspoons finely minced fresh ginger
- 1 tablespoon chopped cilantro leaves
- 1 tablespoon soy sauce
- 1 tablespoon hoisin sauce
- 2 teaspoons sesame oil
- 1 egg, lightly beaten
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Chicken dumpling filling: (40 piece)

- 1/2 pound ground chicken
- 1/2 cup coarsely grated carrots
- 1/2 cup shredded Napa cabbage
- 2 tablespoons finely chopped red pepper
- 2 tablespoons finely chopped scallions
- 2 teaspoons finely minced fresh ginger
- 1 tablespoon chopped cilantro leaves
- 1 tablespoon soy sauce
- 1 tablespoon hoisin sauce
- 2 teaspoons sesame oil

- 1 egg, lightly beaten
- 1 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

Cooking method:

Spoon filling onto each dumpling skin, shape as desired shape. Cover with damp cloth to prevent drying.

Bring a pot of water to boil, add dumpling then cover it and bring it to boil again.

Remove cover and lower heat to medium, cook for 15 minute then check dumpling skin is done (no longer with the flour white texture in between the dumpling skin)

Steaming method:

Bring water to boil, put in dumpling in a steamer, steam for 15-20 minute until dumpling skin is done. (no longer with the flour white texture in between the dumpling skin)