

CHINESE DUMPLINGS



Basic Dumpling Dough

- 1 ½ cups all-purpose flour
 - 1 cup sweet rice flour
 - Bench flour+cornstarch mix
 - Pinch salt
 - 6 oz warm water
1. Mix flours in a large bowl, make a well in the center.
 2. Add water to well, begin stirring with a wooden spoon until a shaggy mass forms.
 3. *Add a few drops of water if dough is dry, pinch of flour if dough is wet.*
 4. Start kneading until dough is formed. Continue kneading until smooth and elastic.
 5. Wrap in floured plastic, let rest at room temp while preparing sauce and filling.

Dumpling Filling

- ¾# ground pork or beef
 - 1 cup minced veggies
 - ½ tsp 7-spice mix
 - 1 oz hoisin sauce
 - 1 egg
 - S&P
 - 1 tsp flour/cornstarch
1. In a large bowl combine all ingredients well using a plastic spoon or rubber spatula until. **Always wear gloves, do not reuse utensils when handling raw meat.**

Soy Dipping Sauce

- 2 oz light soy sauce
 - 2 oz rice wine vinegar
 - 2 oz sweet soy
 - 2 oz oyster sauce
 - ½ tsp ginger, minced
 - ½ tsp garlic, minced
 - ½ tsp sesame oil
 - Fresh ground pepper
 - Sesame seeds
 - Sriracha, optional
 - Water as needed
1. Whisk all ingredients together. Adjust saltiness with water.

Dumpling Assembly & Cooking

1. Remove dough from plastic- working on a lightly floured surface, cut dough into quarters, then roll into a log, cut log into whole walnut size pieces.
 2. Flatten with your hand, then roll out into a circle using a small rolling pin, to a quarter or eighth inch thickness [depending on style]. **DO NOT OVERWORK DOUGH.**
 3. Roll all dough before starting to fill.
 4. Starting with the first round you rolled, place a small amount of filling in center.
 5. Using your finger wet edges seal in press, repeat until you run out of dough or filling.
 6. Place dumplings in oiled paper or cabbage lined bamboo steamer, seam side up, and cook for apx. 10-15 mins until done [depends on size].
 7. **For pot-stickers**, remove dumplings from steamer after 10 minutes, let drip, then place in a lightly oiled non-stick pan, flattest side down, no heat.
 8. Turn heat on and fry one side until golden brown, turn and brown as desired.
- ENJOY!**

- ✓ Like us on Facebook
- ✓ Follow us on Instagram
- ✓ 20% off bottles of wine sampled
- ✓ TCS Aprons & Mercer knives for sale
- ✓ Gratuity for our support staff is greatly appreciated!
- ✓ Use Promo Code REPEAT121 for \$10.00 off your next booking