

# COOKING WITH *Mum*

## Pork dumplings Three Ways Steamed, Fried & Soup

### Ingredients

- 1 kg minced pork
- 2 cup shredded cabbage
- 4 cloves garlic, minced
- 3 stalks green onion, thinly sliced
- 2 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1/2 teaspoon ground ginger
- salt to taste
- fresh cracked pepper
- 36 (round) dumpling wonton wrappers
- 2-4 tablespoons vegetable oil
- Chicken powder for soup
- Vegetable oil for deep frying
- sliced green onion
- sesame seeds
- soy sauce



### Method

- 1 Combine and mix the pork mince, garlic, ginger, soy, pepper, sesame oil, salt, cabbage and green onion into a bowl.
- 2 For the steamed dumplings place a heaped teaspoon of filling into the centre of each wrapper. Fold over into a half moon shape. Cradle the wrapper in one hand and use the other hand to create pleats along the edge furthest away from you, pinching the two edges together after each pleat as you go, to create a crescent shape. Avoid getting any filling on the edges and be sure to pinch firmly as you pleat to create a good seal.
- 3 For the fried dumplings and soup dumplings make separate styles by making a money bag style. Place a teaspoon in the centre of each wrapper and pinch into a ball so that the top is left flowing or untouched at the top.

### Dumpling Recipe variations



#### Wonton Dumpling Soup

Heat stock until almost boiling. Add dumplings and cook through for about 10-15mins but don't allow the water to vigorously boil or the wontons may fall apart. When the dumplings are cooked add in any green vegetable like bok choy or choy sum, sliced shallots. Serve.



#### Steamed Dumplings

Place dumplings in steamer and steam for 15-20mins. Serve with chilli oil.



#### Deep Fried Dumplings

Heat oil in medium size saucepan. Drop in the pinched dumplings and fry until golden brown. Serve with sweet chilli sauce.



#### Pan Fried Dumplings

Heat the oil in a large frying pan over medium heat. Fry the dumplings flat side down for about 2 minutes until a golden crust forms on the bottom. Add the cold water and immediately cover with a lid (or a heavy plate if your pan doesn't have a lid). Let the steam cook the dumplings for a few minutes or until all the water has evaporated. Remove the lid and let the dumplings cook for a further minute until they lift off from the bottom of the pan easily. Use a spatula to help them along if they are a little sticky, being careful not to break the wrapper.





## Honey Chicken

### Ingredients

- 300g chicken thighs , skinless boneless, cut into pieces
- 1 tbsp light soy sauce
- 2 tsp Chinese cooking wine
- 1/2 cup cornflour
- 6 tbsp cornflour
- 4 tbsp flour, plain
- 7 - 8 tbsp COLD soda water
- 1/4 tsp baking powder (NOT baking soda)
- 1/4 tsp salt
- 2 - 3 cups vegetable oil
- 1/3 cup honey
- 1 tbsp light soy sauce
- 2 tsp Chinese cooking wine
- 25g / 2 oz Vermicelli rice noodles (not bean noodles, must be rice noodles)
- Vegetable oil for deep frying
- Sesame seeds, finely sliced green onion
- Rice to serve

### Method

- 1** Mix chicken with soy sauce, cooking wine and cornflour and leave to marinate in a bowl. Refrigerate for 30 minutes.
- 2** Spread cornflour on a shallow plate. Scatter over the chicken pieces, toss to coat, shake off excess, and repeat with all chicken.
- 3** Prepare a rack on a tray for draining.
- 4** Fill large saucepan with 4cm oil and heat until hot, medium to high heat.
- 5** Whisk together flour, cornflour, baking powder and salt. Pour in soda water, then whisk just to combine
- 6** Drop pieces of chicken into the batter. Turn to coat, then carefully place in oil.
- 7** Fry until light golden and crispy.
- 8** Drain and repeat. Place on rack, repeat with remaining chicken.



#### HONEY SAUCE:



Place honey, soy and cooking wine in a large saucepan over medium heat. Bring to simmer for 3mins.

Place fried chicken pieces into saucepan with sauce, and toss until coated with sauce.

Pile chicken up over crispy noodles scatter with sesame seeds and green onion and serve!

#### PUFFY CRISPY NOODLES:



At any point while oil is hot, drop noodles into hot oil, wait 3 seconds until it puffs up, then remove with tongs.

Drain on paper towels, place on plate to top with chicken!



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