

Steamed Pork and Prawn Dumplings

Yum. Yum. Yum. These were downright delicious. I made enough for the entire Chinese army and we ate the lot between four of us. I was a star in my kids eyes. Everyone was nodding and oohing and aaaahing and smiling at each other. It was a perfect food moment. You must make these.

Prep time: 30 Minutes
\$ Low Budget

Cooking time: 8 Minutes

Serves the entire Chinese army ☐

40 gow gee wonton wrappers*

300gm of pork mince

200gm of green prawn meat (use fresh if you want to freeze the mixture)

1 tbs of very finely grated ginger

2 spring onion, very finely chopped

1 clove of garlic, very finely chopped

2 tbs of water chestnuts, very finely chopped

1 tbs of shaoxing wine*

2 tbs of oyster sauce

1 tsp of sesame oil

Dipping Sauce:

1/4 cup of light soy sauce

1 tbs of oyster sauce

1 tbs of rice wine vinegar

1 spring onion, finely chopped

Combine all the dipping sauce ingredients in a small bowl and stir to combine.

To make the pork and prawn mixture place all the ingredients in a food processor (except the wrappers, of course) and pulse until you have a very thick paste like consistency.

Set yourself up with a large board, a bowl of water, the gow gee wrappers and the mixture. Lay out approximately 12 wrappers across the board and with a teaspoon place a little ball of the mixture in the centre of each wrapper.

Wet your finger and wipe around the outside of each wrapper with water and then fold the edges in and pinch. The wrappers will stick together really easily. Repeat with the remaining mixture and wrappers.

Line a bamboo steaming basket (or normal steamer) with baking paper, this will prevent the dumplings sticking to the bottom of the steamer. Use a wok with an inch of water in the bottom and stack your bamboo steamers on top of each other with a single layer of dumplings in each basket. Try to keep them separate as they will stick together if touching. Steam for approximately 5-8 minutes. They are best served warm so you may need to eat them in batches. Serve with the dipping sauce.