KIKKOMAN

Asian Potsticker Dumplings

Total time **60 mins** **10 mins** preparation time **50 mins** cooking time

INGREDIENTS

4 portion(s)

For the dumpling dough:

250 g	grade flour, plus extra for dusting
1 tsp	fine table salt
	Cold water to bind

For the dumpling filling:

20 g	fresh ginger - peeled and finely chopped
2	spring onions, trimmed and finely chopped
150 g	pork mince
50 g	kale roughly chopped
1.5 tsp	shaoxing wine (or dry sherry, rice wine or rice vinegar)
2 pinch	of white pepper
	Kikkoman Toasted Sesame Oil
1 tbsp	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

For the dumpling dough
Add the flour to a mixing bowl along with the salt. Add water, a little at a time and mix with your fingers until the flour comes together into a rough ball- if the dough becomes too wet, add a little flour until the correct consistency is achieved. Knead the dough for around ten minutes until it becomes smooth and elastic. Leave to rest in a covered bowl for at least 30 minutes or until ready to use.

Step 2

For the dumpling filling
At a drizzle of sesame oil into a saucepan and heat gently. Add the spring onions and ginger and stir fry for 2 minutes until they start to soften slightly but not colour. Add the pork to the same pan and cook until golden brown, then add the rice wine, soy sauce and pepper. Taste to check the seasoning.

Step 3

To make the dumplings
Dust the work surface with flour. Knead the rested dough for two minutes then roll out into sausage shape about 2cm in diameter and divide into equal pieces (around 8). Flatten one piece of dough in the palm of your hand then roll out to a circle about 6cm in diameter. Cover the dough you are not using with a damp tea towel.

Put a teaspoon of the pork stuffing into the centre of the flattened dumpling, fold in half and seal the

edges with series of pinches. Repeat to make eight dumplings. Ensure that the made dumplings are resting on a floured surface to prevent them sticking! Allow to steam for a few more minutes, adding a little more water if necessary. The Dough should be translucent when cooked. Remove the pan lid and cook for a final minute. Serve with Kikkoman soy sauce.

Step 4

To cook the dumplings
Heat a flat bottomed, non- stick frying pan with a little sesame oil. Once hot, place the dumplings into the pan and allow to brown slightly on the bottom, around 2-3 minutes.

Add 3-4 tbsp water and place lid on pan quickly to capture the steam. Allow to steam for a few