KIKKOMAN

Cabbage and mushroom kimchi dumplings

Total time **85 mins** **30 mins** preparation time **35 mins** cooking time **20 mins** resting time

Nutritional facts (per portion):
1,890 kJ / 452 kcal

Fat: **12 g** Protein: **13 g**
Carbohydrates: **68 g**

INGREDIENTS

2 portion(s)

300 g	wheat flour
50 ml	vegetable oil
2.5 tbsp	Kikkoman Naturally Brewed Soy Sauce
200 ml	hot water
250 g	white cabbage
1.5 l	water
1 tsp	salt
3	onions
1	garlic clove
1 tsp	honey
250 g	button mushrooms
2 tbsp	Kikkoman Spicy Chili Sauce for Kimchi
1 tsp	freshly ground pepper
1 tbsp	fresh thyme leaves

PREPARATION

Step 1

300 g wheat flour - **20 ml** vegetable oil - **0.5 tbsp** Kikkoman Naturally Brewed Soy Sauce - **200 ml** hot water
Pour the flour onto a work surface and make a well in the centre. Add the oil, Kikkoman Soy Sauce and hot water. Mix and knead until the dough is smooth and elastic. Cover the dough with a bowl and leave to rest for about 20 minutes.

Step 2

250 g white cabbage - **500 ml** water - **2** onions - **1** garlic clove - **250 g** button mushrooms - **20 ml** vegetable oil - **2 tbsp** Kikkoman Spicy Chili Sauce for Kimchi - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** freshly ground pepper
Finely shred the cabbage. Place it in a pot, cover with boiling water and cook for 15–20 minutes until tender. Drain and squeeze out any excess water. Let it cool slightly, then chop finely. Dice the onion finely and chop the garlic and mushrooms finely as well. Heat the oil in a pan, add the onion and sauté until translucent. Add the garlic and cook for another minute. Add the mushrooms, then the cabbage. Season with the pepper, Kikkoman Kimchi Chili Sauce and Kikkoman Soy Sauce. Sauté together for 2–3 minutes. Set the filling aside to cool.

Step 3

1 l water - **1 tsp** salt
Divide the dough into three portions. Take one portion and roll it out into a thin sheet, keeping the remaining two portions covered so they do not dry out. Cut out circles from the dough. Place a

teaspoon of filling in the centre of each circle, fold into a half-moon and press the edges to seal. Set the dumplings aside on a floured board and cover with a cloth. Repeat with the remaining portions. The amount of dough should make about 15–20 dumplings. Cook the dumplings in batches in boiling salted water.

Step 4

1 onion - **10 ml** vegetable oil - **1 tsp** honey - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** fresh thyme leaves

Slice the onion into thin wedges and sauté in the oil. Add the honey, Kikkoman Soy Sauce and half of the thyme leaves. Serve the dumplings topped with the caramelised onion and sprinkled with the remaining thyme leaves.