

Vegetable Dumplings

Ingredients:

- 3 cloves garlic, minced fine
- 2 spring onions, thinly sliced fine
- 1 ½ cups shredded wombok
- 1 small carrot peeled and grated
- 50g mushrooms, finely chopped
- ½ 225g tin bamboo shoots, chopped
- 1 tablespoon soy sauce
- 30 gow gee wrappers (275g pack)



What to do:

1. Heat a splash oil in large frying pan or wok over medium heat.
2. Stir fry garlic, spring onion, wombok, carrot and mushrooms until wombok has wilted (about 5-6mins).
3. Remove from heat and stir in bamboo shoots and soy sause, cool for 10mins.
4. Wash dishes and clean down work station.
5. Lay wrappers out and spoon a heaped teaspoon of mixture onto one half of each wrapper.
6. Shallow fill woks with water and bring to simmer.
7. Brush edges with cold water. Fold over to enclose filling, press edges together to seal.
8. Steam dumplings in batches in bamboo steamer over simmering water for 15mins untill tender and cooked through.
9. Garnish and serve.

