

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 sauce, 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 until tender and cooked through.
- 9) Garnish and serve.