

Pork & Pickled Veggie Dumplings by Wei Guo

Ingredients (to make 30 dumplings)

For the dough (skip if using shop-bought wrappers)

- 250g all-purpose flour
- 130g water

For the filling

- 300g minced pork
- 3 tbsp water (or unsalted stock)
- 1 tsp sesame oil
- 200g pickled vegetables, finely chopped (such as pickled mustard greens, kimchi, etc.)
- 1 tbsp scallions, finely chopped
- 1 tsp minced ginger

Instructions

- In a mixing bowl, add water to the flour gradually. Mix, then knead into a smooth dough. Cover and rest for 1 hour.
- While waiting, prepare the filling. Put minced pork, water and sesame oil into a bowl. Stir until the liquid is fully absorbed. Add pickled vegetables, scallions and ginger. Mix well.
- Divide the dough into 30 equal pieces. Flatten each piece into a disc. Then roll them into thin wrappers.
- Place a spoonful of the filling in the middle of a wrapper. Fold and seal it into a dumpling.
- Pour oil into a frying pan over high heat. Put in the dumplings. When the bottom of the dumplings turns golden, pour in water (room temperature) enough to cover 1/3 height of the dumplings.
- Cover with a lid and leave to steam until most of the water evaporates. Remove the lid. Continue cooking for 30 seconds.
- Serve warm with chili oil, or other dipping sauce of your choice.