

Pork Pot Stickers Dumplings

Preparation time:
40
minutes

Cooking time:
15
minutes

Makes:
30

Ingredients:

1½ cups finely shredded Chinese cabbage	soy sauce + extra to serve
1 teaspoon salt	1 teaspoon sesame oil
250g pork mince	30 fresh dumpling wrappers
2 shallots, trimmed and finely chopped	2 tablespoons vegetable oil
1 garlic clove, crushed	
2 teaspoons finely grated ginger	
2 teaspoons cornflour	
1 tablespoon salt reduced	

To serve:

1 tablespoon toasted sesame seeds

Cooking instructions:

- 1 Place cabbage into a bowl and sprinkle with salt. Stand for 15 minutes to soften. Drain and squeeze cabbage to remove excess juice then return to the bowl. Add pork mince, shallots, garlic, ginger, cornflour, soy sauce and sesame oil. Season with salt and pepper. Mix until well combined.
- 2 Place dumpling wrappers on a clean flat surface. Place a heaped teaspoon of pork mince mixture in the centre of each wrapper. Brush wrapper edges with water. Fold wrapper in half and using your thumb and index finger, pleat one edge and press to enclose the filling. Place onto prepared baking tray.
- 3 Heat 1 tablespoon oil in a large non-stick frying pan over medium heat. Add 15 dumplings, pleated side-up and cook for 2-3 minutes or until golden on the bases. Add ½ cup boiling water, cover and cook for 4 minutes or until water has evaporated and dumplings have a golden crust on one side. Transfer to serving plates, sprinkle with sesame seeds and serve with extra soy sauce.

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