

Pork Dumplings with Mushroom and Bok Choy

Serves: 60 dumplings

Fresh from the garden: mushrooms, bok choy, garlic chives

Equipment: Chopping boards Knives Scissors Small grater Measuring cups and spoons Large mixing bowl Spatula Teaspoons Small ceramic bowls 1 baking tray, lined with baking paper Frying pan with lid Spatula Tongs Serving dishes	Ingredients: 60 dumpling wrappers 400g pork mince 1 cup finely chopped and cooked oyster mushrooms 300g finely chopped bok choy Handful of garlic chives, chopped 1 tablespoon grated ginger 1 tablespoon kecap manis 1 tablespoon oyster sauce 1 tablespoon Chinese cooking wine Salt and pepper To cook 1 tablespoon Vegetable oil per batch 1/2 cup water per batch
--	---

What to do:

1. Preheat the oven to 120°C.
2. Prepare all the ingredients as listed above.
3. Add all the filling ingredients to the mixing bowl and mix until well combined.
4. Lay dumpling wrappers on a board and moisten the edge with a little water. Place 1 heaped teaspoon of filling in the middle of the wrapper. Fold the wrapper in half and pinch together with your fingers. Starting at one end, use your fingers to make pleats along the edge to enclose the dumpling. The dumpling should look like mini pasties with a flat bottom. Transfer to a baking tray until ready to cook.
5. **To cook**, heat a frying pan on a medium/high heat with a tablespoon oil until very hot. Place dumplings, flat side down, into the pan. Reduce the heat and cook for approximately 2 minutes until the dumplings are lightly browned on the base.
6. Add water and cover pan with the lid and cook for 10-12 minutes. Check the water level halfway through cooking and add more if necessary. Remove lid and cook a little longer if there is still too much liquid in the pan.
7. You will need to cook the dumplings in several batches. Wipe out the pan with paper towel after each batch. Keep warm in the oven until ready to serve. Serve with dipping sauce.