

## Chinese Prawn Potsticker Dumplings with Fragrant Jasmine Rice, Tiger Prawns, Spring Onions, Garlic, Ginger & Soy



*The perfect addition to any starter or bar snack menu.*

**Serves:** 4

**Profitability:**

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**Ingredients:**

DOUGH

140g plain flour, plus extra for dusting

125ml boiling water

STUFFING

110g tiger prawns, minced

110g Tilda Fragrant Jasmine Rice, precooked as instructions on packet

75g Chinese leaves, chopped

1 tsp ginger, finely chopped

½ tsp garlic purée

½ tbsp Shaoxing rice wine

½ tbsp dark soy sauce

1 tbsp spring onions, chopped

1 tsp coriander, chopped

1 tsp sesame oil

½ tsp palm sugar

#### DIPPING SAUCE

3 tbsp soy sauce

1 tbsp white rice vinegar

2 tsp chilli oil

#### Steps:

Place the flour into a large bowl and stir the hot water gradually into it, mixing all the time, until the water is incorporated

Tip the mixture onto a clean work surface and knead; dusting the dough with a little flour if sticky. Knead until smooth - this should take about 8 minutes, then rest for 20 minutes

Combine the stuffing ingredients in a large bowl and mix

Shape the dough into a roll about 20cm long and about 2.5cm in diameter. Slice into 16 equal-sized pieces and roll each piece into a small ball. Roll each ball into a small, round, flat 'pancake' - about 9cm in diameter

Place about 2 teaspoons of filling in the centre of each 'pancake' and moisten the edges with water. Fold the dough in half and pinch together with your fingers

Pleat around the edge, pinching with your fingers to seal well. The dumplings should look like a small Cornish pasty with a flat base and rounded top

To cook, steam in a basket for about 8 minutes or fry

Combine all the dipping ingredients and serve