

Yang Sing's Poached Pork 'Jiaozi' Dumplings



Serves: 60

Profitability:

Steps:

Stir the salt into the flour. Slowly stir in the cold water to form a dough. Hand knead the dough into a smooth ball. Cover the dough and rest for approx 30 minutes

Meanwhile, add the soy sauce, salt, sugar, rice wine and white pepper to the meat in a large mixing bowl or large blender and mix thoroughly

Add the remaining ingredients and mix well. Roll the dough into a long sausage shape and pull off 2.5cm pieces to form the dumpling skins. Roll each piece into thin circles, approx 2.5 to 3 inches in diameter

Place a small portion (about 1 level tablespoon) of the filling into the middle of each circle. Wet the edges with water, and fold the dough over the filling into a half moon shape and pinch the edges to seal

Bring a large pot of water to the boil. Add half the dumplings, giving them a gentle stir so they don't stick together. Bring the water back to the boil and add 100ml of cold water, cover and repeat. When the dumplings come to the boil for a third time drain and remove

Serve with a side of red wine vinegar with shredded ginger or chilli

Ingredients:

JIAOZI DOUGH

Plain flour 150g

Cold water 280ml

Salt 1/4 tsp

THE FILLING

Ground pork 175g (half lean/half fatty)

Soy sauce 1 tbsp

Salt 1 tsp

Sugar 1 tsp

Shaoxing rice wine 1 tbsp

Sesame oil 3 tbsp

Spring onion 1 finely chopped

Fresh ginger 2 slices, finely minced

Garlic clove 1 peeled and finely diced

Coriander stems 2 finely chopped

Freshly ground white pepper to taste

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