

Pork And Coriander Jiao Zi (Boiled Dumplings)

By Jian Wang

BBC
RADIO



Ingredients

For the dough case

180g plain strong white flour (for the case and dusting)
180ml water to bind

For the filling

80g medium-size pork mince (lean mince), from the shoulder
 $\frac{1}{4}$ bunch of coriander
40g spring onion
 $\frac{1}{2}$ head of ginger
1 tablespoon soy sauce
 $\frac{1}{4}$ teaspoon sesame oil

For the dumpling dip

4 tablespoons light soy sauce
2 tablespoons malt vinegar
1 teaspoon chilli oil (optional)
2 teaspoons crushed garlic (optional)



Prep Time: 25-30 minutes
Cooking Time: 5 minutes
Makes 25 dumplings

Pork And Coriander Jiao Zi (Boiled Dumplings)

By Jian Wang

BBC
RADIO



Method

For the dumplings

1. Put 2 liters of water in a saucepan and bring to the boil whilst preparing the dumplings.
2. Make the dough by mixing together the flour and water.
3. Roll the dough through a pasta machine several times, gradually progressing from the thickest to the second thinnest setting. Using a pastry cutter cut circles with a 10cm radius to form a dough case.

For the filling

1. Mix the filling ingredients together and scoop one teaspoon of the filling onto the dough case.
2. Fold the case over into a semicircle and squeeze the open edges together to close, crimping to create a crescent moon-shaped dumpling. Repeat until you have several dumplings.
3. Place the dumplings into the boiling water and stir gently on a rolling boil.
4. When the dumplings starts to float continue to stir gently for five minutes.
5. Drain and serve.

For the dumpling dip

1. Mix the light soy sauce with the malt vinegar.
2. Add the chilli oil and crushed garlic. Mix together and serve with the dumplings.