

# Pork And Coriander Jiao Zi (Boiled Dumplings)

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By Jian Wang

## 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  
¼ bunch of coriander  
40g spring onion  
½ head of ginger  
1 tablespoon soy sauce  
¼ 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**

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### 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.