Steamed or Fried Dumplings

Makes: 30

Ingredients
250g pork mince
1/3 cup finely shredded Chinese cabbage (wombok)
1 small carrot finely grated
1 green onion finely sliced
2 tsp. kecap manis
1 packet gow gee wrappers

Sweet chilli sauce to serve

1. In a large bowl, combine mince, cabbage, carrot, onion and kecap manis.
2. Place a teaspoon of filling in centre of each gow gee wrapper. Brush a little water around the edge of each wrapper. Make a semicircle and press edges together to seal. Fold to join corners. Press to seal.
3. Arrange dumplings in a baking paper-lined steamer basket. Use a knife to make some slits in paper.
4. Place a basket over the saucepan of simmering water; ensuring the base doesn’t touch the water. Steam dumplings for 10-15 minutes until tender and cooked through. Serve with sweet chilli sauce. Alternatively fry the dumplings in light oil.