



Pork and shrimp dumplings with garlic oil

These dumplings are easier to make than you might think, so give them a try. Both gyoza and wonton wrappers can be found at Asian supermarkets, and they freeze well.

- 1

To make the filling, place the 2 whole garlic cloves, ginger, and cilantro in a food processor, and process well. Add the scallions, water chestnuts, shrimp, pork, corn starch, egg white, and soy sauce, and process again to mix.
- 2

Hold a wrapper in your hand and spoon in 1 tablespoon of the filling. Fold the wrapper around to enclose the filling, pleating it, but keeping the top open. Press down slightly to flatten the bottom, then place on a plastic tray dusted with corn starch. Repeat with the remaining wrappers, then refrigerate until ready to steam. Keep the unused wrappers covered with a dish towel to prevent them from drying out.
- 3

Heat the oil in a small saucepan over medium-high heat, add the chopped garlic, and fry for 1 minute, until golden but not too brown. Remove from the heat and set aside.

- 4

Fill a saucepan with water to a depth of 2 in (5 cm) and bring to a boil. Place some parchment paper in the bottom of a bamboo steamer. Arrange 10 dumplings in the steamer so that they are not touching. Place the steamer basket over the simmering water, cover, and steam for 6–8 minutes. Remove and place on a serving dish. Drizzle with the garlic oil, and serve with the ketchup manis. Repeat with the next batch.

Prepare ahead

The dumplings can be made 4 hours ahead and stored in the refrigerator. The uncooked dumplings may be frozen individually on trays, then placed in freezer bags. Thaw before steaming.

INGREDIENTS

- 4 garlic cloves, 2 finely chopped
- $\frac{1}{2}$ in (1 cm) fresh ginger
- Small bunch fresh cilantro
- 2 scallions, finely chopped
- 7 water chestnuts, finely chopped
- $\frac{1}{2}$ lb (200 g) raw peeled shrimp
- $\frac{1}{2}$ lb (200 g) lean minced pork
- 1 tsp corn starch, plus extra for dusting
- 1 tsp egg white
- 1 tsp soy sauce
- 20 wonton wrappers, cut into circles, or round gyoza wrappers
- 3 tbsp peanut or pure vegetable oil
- Indonesian ketchup manis or soy sauce, to serve

Preparation time 30 minutes
Cooking time 25 minutes
Makes 20 dumplings

BUY AND ARRANGE

Steamed edamame (see p173)
• Asian cucumber salad (see p93)
• selection of sushi (see p31)

PARTNER WITH

Pork satay (see p109)
• seared sesame tuna (see p138)
• passion fruit trifle (see p206)

