



CHINATOWN
LONDON

PORK & SPRING ONION DUMPLINGS

WITH BLACK RICE
VINEGAR DRESSING



**PING
COOMBES**



Dumplings are such comfort foods. They are fun to make and also can be made in advance for all your dumplings needs!



Ingredients – makes approx. 30-35 dumplings

Dipping Sauce and Garnish:

5 tbsp Chinkiang or black rice vinegar (optional)

2 tbsps soy sauce

1 tbsp chilli oil (or chilli flakes)

Handful of coriander, chopped

1 spring onion, chopped

Dumplings:

500g pork mince

1 medium egg

¼ tsp ground pepper

30ml chicken stock

1 tbsp soy sauce

½ tsp salt

½ tsp sugar

2 tbsp cornflour

1 garlic clove, finely chopped

2 spring onions, finely chopped

1 thumb-sized piece of ginger, grated

½ tsp sesame oil

1 pack of dumpling skins

Method:

1. Place the pork in a mixing bowl. Add all the other ingredients, except for the dumpling skins. Mix well with your hands.

filling to make sure there is no trapped air. Leave it like this, or pleat as desired, and place onto the tray. Repeat until finished.
2. Cover and marinate in the fridge overnight, or in room temp for at least 30 mins.
3. Prepare a small bowl of water and line some baking trays with grease-proof paper.
4. Place the dumpling skin on the palm of your hand, and using a small knife, scoop the filling and spread onto the middle of the skin. Dip your finger into the bowl of water and run along the edge of the skin, folding upwards and sealing. Pinch along the edge of the
5. Bring a pot of water to boil and add a large pinch of salt. Boil the dumplings for 6-8 minutes, or until they float to the top. Drain.
6. Alternatively, place a pan on medium heat and add a good splash of neutral oil. Fry the dumplings until they are crispy. Add a large splash of water and cover to steam for 5 mins.
7. Mix all the ingredients together for the dressing. Spoon over the dumplings or serve on the side as a dip.



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