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## BEIJING DUMPLINGS

Makes 35 dumplings • Prep 1h • Steaming 7' per batch • A little effort

100g chives  
250g pork mince  
1 1/2 tsp fresh ginger, grated  
1 tbsp Chinese cooking wine  
1 tsp olive oil  
1 tbsp sesame oil  
1 tbsp light soy sauce  
1/2 tsp dark soy sauce  
1/4 tsp salt  
2 tbsp chicken stock or water  
35 defrosted wonton wrappers  
Chinese chili oil, to serve

1. Finely chop the chives and put into a bowl with all the other ingredients, except the wonton wrappers. Stir until everything has come together and become a homogenous mass.
2. Put a heaped teaspoon of the pork mixture in the middle of a wonton wrapper. Dip your index finger into a small bowl of water, and moisten the edges of the wonton wrapper, so that a half circle is wet.
3. Fold the wrapper over to enclose filling. Hold in both hands and, starting at one end, pleat the edges by making small overlapping folds, pressing to seal as you go. Transfer each finished dumpling onto a floured tray until you have stuffed all the dumplings in this way.
4. To steam: cut out a piece of baking paper to fit inside of a bamboo steamer. Place some dumplings flat side down onto the baking paper. Put the bamboo steamer into a large wok over a high heat. Pour some boiling water into the bottom of the wok – it's important that the water level is lower than the platform on which the dumplings sit, so that the dumplings are steamed and not boiled. Place the lid onto the bamboo steamer and steam for 7 minutes. Repeat with the remaining dumplings.
5. Serve with Chinese chili oil.