Crispy Mushroom Dumplings

Recipe by V-ZUG LTD



Preparation	45 Mins
Resting time	30 Mins
Cooking time	1 Hrs 45 Mins

Mushroom dumplings with a crispy skirt (a crunchy layer made from flour and water), pan-fried and then steamed. Served with homemade sweet chilli sauce.

Sweet Chilli Sauce

100 g chillies, pitted, finely diced

water

a little salt, for saltwater

600 ml water

150 ml rice vinegar

150 g sugar

1 stalk lemongrass, crushed

6 cloves of garlic

1 tbsp cornflour

Filling

a little peanut oil

450 g mixed mushrooms, finely chopped

2 spring onion, finely chopped

2 cloves of garlic, pressed

10 g ginger, grated

1 chilli, pitted, finely chopped

½ bunch coriander, finely chopped

3 tbsp soy sauce

1 tbsp toasted sesame oil

Dough

300 g flour

150 ml water

2 pinches salt

Dumplings

150 ml water

2 tsp potato starch

1 tsp plain flour

1 tsp rice vinegar

a bit peanut oil

Sweet Chilli Sauce

Bring water to the boil in a small pan over high heat (level P), add salt. Reduce to medium to high heat (level 7-8), add diced chilli peppers and blanch for 30 seconds, then drain. Repeat the process twice more with fresh water, then set aside. In the same pan, bring the water, rice vinegar, and sugar to a boil over high heat (level 9). Add the lemongrass and simmer over medium to high heat (level 6–7) until reduced to approximately 250 ml. Add diced chilli peppers and garlic cloves, and simmer on low heat (level 2–3) for approximately 1 hour. Remove the lemongrass. Roughly blend the sauce with a hand blender. Mix cornflour with a little cold water, return the sauce to the pan with the cornflour mixture and bring to the boil over medium to high heat (level 6–7). Simmer for approximately 3 minutes until the sauce thickens. Pour sweet chilli sauce into a sterile small bottle and allow to cool.

Filling

Heat the oil in a large frying pan over medium to high heat (level 6–7). Add mushrooms and all ingredients up to and including chilli, and fry until golden brown. Add coriander, season with soy sauce and sesame oil. Allow to cool.

Dough

Mix flour, water and salt in a bowl, and knead into a firm dough. Cover and let the dough rest at room temperature for approximately 30 minutes.

Shaping

Dust the work surface with a little cornflour. Roll the dough out to approximately 1 mm thickness. Cut out 24 rounds from the dough, each approximately 10 cm in diameter. Knead the dough remnants together, repeat the process until all the dough is used. Place approximately 1 tsp of filling in the centre of each dough round. Moisten the edge with a little water, fold the dough over the filling. Pleat one side of the edge several times and press firmly to seal. Place the dumplings on a lightly oiled tray.

Dumplings

Mix water, potato starch, flour and rice vinegar well in a small bowl. Heat a little vegetable oil in the non-stick frying pan over high heat (level 7). Arrange the dumplings in the pan in a circle, leaving a little space between them. Fry for approximately 3 minutes until the bottoms are golden brown. Stir the water-starch mixture again and pour enough into the pan so that the base is thinly covered. Place the lid on the pan and steam the dumplings over medium to high heat (level 6–7) for approximately 10 minutes. Remove the lid and cook for approximately 5 minutes until the liquid has evaporated and a thin, golden-brown crust forms on the underside and releases from the pan. Turn dumplings onto a plate. Serve with sweet chilli sauce.

Tips

Sweet chilli sauce can be stored in the refrigerator for about 1 month.

Ready-made dumpling wrappers can also be used for the dumplings. These can be found in the refrigerated or frozen section of Asian speciality shops.

Accessories

Non-stick frying pan with lid (28 cm ø)

1 bottle (approx. 250 ml capacity)

Saucepan with lid (approx. 20 cm ø)

Additional information

Created on	20.04.2026