Dumplings

Recipe by V-ZUG Ltd.

Preparation	1 Hrs
Resting time	30 Mins
Cooking time	20 Mins
Piece	24
Appliance	CombairSteamer V2000 from 2021

with mushroom filling and ponzu sauce

Dough

300 g plain flour

150 ml water

2 g salt

Filling

450 g mixed mushrooms (e.g. oyster mushrooms, champignons, shiitake), finely chopped

2 spring onions, cut into fine rings

2 cloves of garlic, crushed

1 chilli pepper, halved, deseeded, chopped

10 g ginger, grated

Peanut oil for sweating

½ bunch of coriander, chopped

1 tbsp roasted sesame oil

3 tbsp soy sauce

Shaping

Cornflour for rolling out

Oil for greasing

Ponzu sauce

50 g icing sugar

50 ml lime juice

50 ml mirin (sweetened sake or rice wine)

100 ml soy sauce

Serving

Some sriracha

Dough

Combine all the ingredients in a bowl and knead to a firm dough. Shape the dough into a ball, cover and leave to rest in the refrigerator for 30 minutes.

Filling

Fry all the ingredients up to and including the ginger in peanut oil in a large pan over a medium heat until golden brown.

Add the coriander and season with the soy sauce and sesame oil to taste. Allow to cool.

Shaping

Dust the work surface with cornflour. Roll out the dough about 1 mm thick. Cut 24 rounds of about ø 10 cm out of the dough. Knead any leftover dough together. Repeat the process until all the dough is used up.

Put 1 tsp of the filling in the centre of each round. Brush the edge of the dough with water, then fold the dough over the filling. Pleat one side of the dough and press down firmly on the other side. Place the dumplings on a lightly oiled, perforated stainless steel tray.

Cook the dumplings at 100 °C for 20 minutes using the steam mode.

Remove from the stainless steel tray after cooking.

Ponzu sauce

Whisk all the ingredients together in a bowl.

Serving

Serve the dumplings with ponzu sauce and sriracha.

Cooking steps

Steaming 100 °C for 20 Mins

Tips

Dumpling dough is available from Asian shops.

Accessories

Perforated stainless steel tray

Additional information

Created on	26.01.2022