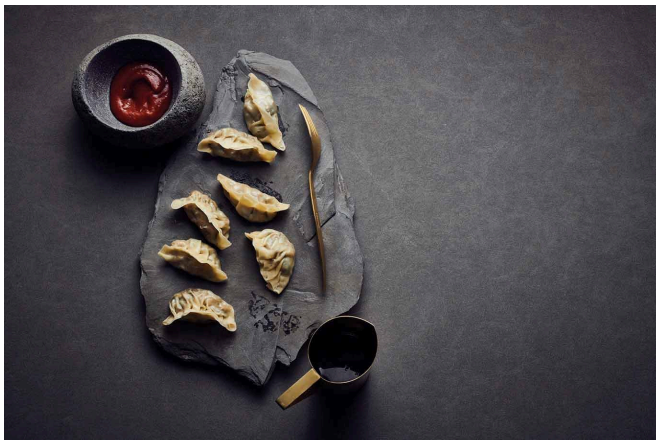
Dumplings

Recipe by V-ZUG Ltd.



Preparation	
Cooking time	
Piece	24

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

Additional information

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