



Chicken and pork dim sum

Ingredients (Makes 30)






Filling

-  150 gram Chicken Mince
-  150 gram Pork Mince
-  1 small carrot
-  1 small stalk of Celery
-  1 small onion
-  2 Tsp sesame oil
-  1 Tbsp garlic purée
-  1 Tbsp ginger puree
-  1 cup coriander freshly chopped
-  ½ cup sweet chilli sauce
-  Salt & Pepper to taste
-  2 whole eggs

Additional Ingredients

-  30 Gyoza pastry circles
-  Dipping sauces

Method:

-  Place peeled washed vegetables into the blender, process until finely chopped.
-  Add the rest of the filling ingredients to the blender and process until combined.
-  To assemble dim sum, place 1 large Tsp of the filling onto a pastry circle. Lightly dampen edges with water and fold pastry over filling. Pinch decoratively to seal.
-  To cook dim sum, deep fry in hot oil at around 180 degrees until golden brown making sure the dim sum is cooked through. One can also steam the dim sums using a steam basket.
-  Serve with your favourite dipping sauce.