
Malaysian Dumplings

Asian | Entree | 100 Dumplings

Ingredients:

2¾ cups	Shittake Mushrooms	(dried)
3 cups	Wong Bok	
2 cups	Textured Vegetable Protein	
1 tsp	White Pepper	
2 Tbsp	Sesame Oil	
10 tsp	Chinese Mahogany Sauce	
4 Tbsp	Vegetarian Mushroom Oyster Sauce	
¾ tsp	Salt	
100	Dumpling Wrappers	



Sauce	Soy Sauce
	Sesame Oil

Directions:

Rehydrate mushrooms with hot water, drain and chop finely with a food processor.

Tear the wong bok into rough strips and chop finely with water in a food processor. Firmly press the water out of the chopped wong bok when done.

Fry the textured vegetable protein and chopped mushroom in a fry pan.

After about 5 minutes, remove heat and add the wong bok, white pepper, sesame oil, Chinese mahogany sauce, vegetarian mushroom oyster sauce and salt.

Use this as filling to make dumplings from the wrappers. Seal the dumpings with a little water around the edges of the wrappers.

Gently boil the dumplings in a mixture of water with a little oil. As the water starts to boil hard, add a little cold water to reduce the temperature to a low boil. Repeat this boiling cycle three times. The dumplings are done when the wrappers become nearly transparent and the filling is clearly visible. Strain the dumplings and toss in a bowl with a little sesame oil.

Serve with a sauce made from sesame oil and soy sauce.

Notes:

For a variation, try black vinegar in the sauce.

For fried dumplings, do not boil. Shallow fry them in a little oil until the bottoms turn golden brown.

Prep Time: 120 min | **Cooking Time:** 10 min

Source: ID Cafe