

PORK AND PRAWN DUMPLINGS

Savoury morsels of pork and prawn seasoned with sesame and chives. Delicious and easy to make at home. The perfect Lunar New Year meal!

NORMAL

30 MINUTES

20 MINUTES

30 SERVES

Ingredients

- 200g peeled green prawns
- 1 egg white
- 1/2 tsp salt
- 1 tsp sesame oil
- 300g pork mince
- 2 tbsp chives
- 30 round dumpling wrappers

Instructions

1. Place the prawns, egg white, salt and sesame oil in a food processor and blend until smooth.
2. In a medium bowl, add the prawn paste, pork mince and chives. Mix well until all combined. Set aside in the fridge until ready to use.
3. Place a tablespoon of the filling in the centre of the wrapper.
4. Dip a finger in a bowl of water and run it along the edges of the pastry.
5. Gently fold the edges together and pinch to seal.
6. Once you have filled all your pockets, steam the dumplings in a steamer for approximately 20 minutes until cooked through.