

Pork dumplings for Chinese New Year

Search:

- [Chinese](#)
- [Dinner](#)
- [Pork](#)
- [Recipes](#)

Pork dumplings for Chinese New Year

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js =  
d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1";  
fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.cre  
ateElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,  
fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true;  
po.src = 'https://apis.google.com/js/plusone.js'; var s =  
document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();  
Add to favorites
```



Rate this recipe

2 people are cooking this [Count me in](#)

Celebrate Chinese New Year by indulging in homemade pork dumplings.

Dumpling Filling ingredients

- 450g free range [pork](#), minced
- ½ tsp salt
- 1 tbsp potato starch (Asian food grocers)
- 120ml water
- 1/3 tsp sugar
- ½ tbsp sesame oil
- 1 tbsp soy sauce
- 3 tbsp vegetable oil
- 1/3 tbsp pepper
- Handful spring onions
- 100g cabbage, diced

Method

In a large bowl add minced pork – leave some of the fat on for flavour. (If you can't mince, just dice finely).

Pork dumplings for Chinese New Year

Add salt, mix in potato starch and 60ml of water. Mix well, then add another 60ml of water and continue to mix.

Add sugar and mix in sesame oil, soy sauce and oil.

Add pepper to the mix and a handful of finely chopped spring onion and diced cabbage. Combine well.

Dumpling casing ingredients

- 450g plain flour
- 250ml water
- 2 tsp vegetable oil

Method

In another big bowl, add flour and gradually mix in water and oil.

Mix and knead by hand to form soft dough.

Cover the dough with a towel and put it aside for about an hour.

Scatter some dry flour on a cutting board, knead and roll the dough into a sausage, about five centimeters in diameter, then chop it into small pieces.

Press each piece with your hand to create a pancake shape.

Using a rolling pin, roll out the pancake to make it about one mm thick.

Hold the pancake with your palm and put the filling in the centre.

Wrap into half-moon shapes and pinch the edges to close the dumpling.

Place into steam basket and steam for 7-8 minutes. Serve.

Tip: Drink Pu-erh tea with these pork dumplings.

```
function displayNutrition(msg) { $('nutrition-label-container').text(msg); $('nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { // $('result').html(data); alert('This recipe was added to your favorites list'); }); }
```