



Vegetarian Dumplings

What to collect	
Ingredients	Equipment
1 tablespoon rice bran oil	wok
2 garlic cloves, finely chopped	chopping board
2 cups wombok, finely shredded	knife
1 carrot, peeled & grated	grater
250g firm tofu, cut into small cubes	metric measuring spoons/cups
3 spring onions, finely chopped	steamer
2 teaspoons fresh ginger, finely grated	
2 tablespoons coriander leaves, chopped	
1 tablespoon soy sauce	
1 tablespoon hoisin sauce	
2 teaspoons sesame oil	
dumpling wrappers	

What to do

1. Heat oil in a wok over medium heat. Add garlic, spring onions, wombok, carrot, ginger and tofu. Cook, stirring till cabbage has wilted, about 5 minutes.
2. Remove from heat, stir in soy sauce, hoisin sauce, sesame oil and coriander.
3. Place wrappers on a flat surface, place 2 teaspoons of cabbage mixture on one half of each wrapper, brush edges with water and enclose filling.
4. Press edges together to seal. Place on a tray lined with baking paper.
5. Place a steamer lined with baking paper over simmering water. Cook dumplings in batches for 15 minutes or until tender.