

Steamed chicken dumplings

Ingredients

500 g chicken mince
95g canned water chestnuts,
drained and finely chopped
2 cloves garlic, crushed
1 cm piece fresh ginger, peeled
and grated
1 tbsp soy sauce
1 tbsp sweet chilli sauce
1 tsp sesame oil
1 tbsp chopped fresh coriander
2 spring onions, finely chopped

1 packet of wonton wrappers
(40pk)

Soy sauce and sweet chilli
sauce for dipping

Method

Combine all of the filling ingredients in a bowl and mix to combine.

With scissors, cut the wonton wrappers into fine noodles and toss to keep the noodles separate.

Line the large perforated stainless steel tray with baking paper. Preheat oven on Steam 100°C.

Take 2 tablespoons of the chicken mixture and shape into a ball with wet hands. Roll the ball in the noodles to coat the mixture. Place ball on the prepared tray. Repeat with remaining mixture.

Steam the dumplings for 12 – 15 minutes or until cooked (they will feel firm to touch). Serve with dipping sauce.