

Step 1: make the dough



Step 2: make the filling



Step 3: shape the dumplings



Sprinkle the dough pieces lightly with flour.



Shape each piece of dough by pressing down lightly into a circular shape.



Using chopsticks place about 5ml (1 tsp) of filling (or more if desired) on the thicker area in the centre of the dough.



Bring the dough together by folding in half and pressing it together in the centre.



Working from right to left crimp the edges together. This shape is known as a sitting dumpling.



Step 4: cook the dumplings



Serve with soy sauce, chopped fresh garlic, chilli sauce and Chinese brown vinegar.

