

Jiaozi Dumpling Recipe

recipe by Tianyue Wang

INGREDIENTS

Wrap

- 500 grams flour
- 5 grams salt
- 1 cup warm water (85 to 100 degrees F)

Filling #1

- 40 grams ginger, chopped in thin slices
- 40 grams Chinese onion, roughly chopped
- 200 grams ground pork
- 100 grams Chinese onion, finely chopped
- 4-5 dark mushrooms, finely chopped

Filling #1 (continued)

- 90 grams regular onion, roughly chopped
- 20 milliliters dark soy sauce
- 25 grams broad bean sauce
- 15 grams sweet soybean sauce
- 1 raw egg
- 20-30 Sichuan pepper
- oil
- spice powder
- chicken powder
- oyster sauce
- cooking wine
- salt and pepper (to taste)

Filling #2

- 180 grams ground pork
- 4-5 white mushrooms, finely chopped
- 1 cup whole shrimp
- 70-80 grams zucchini, finely chopped
- 50 grams tofu, minced
- Glass noodles, cooked, drained and minced
- 4 eggs, fried and scrambled
- cooking wine
- oyster sauce
- salt and pepper (to taste)

INSTRUCTIONS

1. To make the dough, mix together flour and salt in a bowl. Slowly add warm water to mixture, stirring until it becomes floccule. Knead the dough mixture (adding additional water if need be) until it becomes smooth. Set aside and cover with lid for dough to prove.
2. In a separate bowl, add chopped 40 grams ginger and 40 grams Chinese onion and add hot water (125 degrees F). Set aside to soak.
3. To make the first filling, mix together ground pork, Chinese onion, and mushrooms in a bowl. In a wok, heat up oil and add regular onions. After about a minute, mix in soy sauce and broad bean sauce. Then add sweet soybean sauce and cook for no more than 4 minutes. Add to first filling mixture. Then add one egg to this mixture and set aside.
5. For the second filling add ground pork, mushrooms, zuchinni, glass noodles and scrambled eggs. Wash and shell shrimp, setting aside shells and head for later and adding minced shrimp to filling bowl.
6. To both fillings bowls, add soaked ginger and Chinese onion water along with dashes of spice powder, chicken powder, light soy sauce, oyster sauce, cooking wine, and salt and pepper to taste. In wok, cook shrimp shells and heads in oil until color turns orange. Remove heads and shells and pour remaining liquid in second filling bowl. Heat up oil again and add Sichuan peppers until cooked. Remove peppers and add remaining liquid to first filling bowl. Stir each bowl to mix ingredients of each filling.
7. Set up work station for rolling and filling dumplings. Pull out section of dough and knead for one minute. Divide into small pieces of the same size. Roll out each piece until thin and in round wrapper shape. Add filling to each wrapper and then fold sides in half to press together for seal. Repeat until all of the dough or fillings are used.
8. Bring water to boil and add a few ready dumplings. Bring water to boil twice (adding more water as needed) and then pull them out of water. Serve with favorite sauce.