



DUMPLING DOUGH



SERVES 30



10 MINS PLUS CHILL



2 SIMPLE STEPS

Ingredients

- 2 cups plain flour
- Enough hot water to make dough sticky and kneadable

Method

1. Knead the dough for 10 minutes until elastic, then chill for 30 minutes
2. Roll into a sausage and the cut off into small pieces and press into oval shapes



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PRAWN FILLING



SERVES 30



10 MINS PLUS CHILL



3 SIMPLE STEPS

Ingredients

- 450g shrimp, peeled & deveined
- 2 Tbsp bamboo shoots, minced
- 1 Tbsp spring onion, minced (white part only)
- 1 tsp ginger, finely grated
- 2 Tbsp pork fat, minced
- 3 tsp soy sauce
- 2 Tbsp Shaoxing wine
- 2 tsp sugar
- ½ tsp salt
- 2 tsp sesame oil
- 4 tsp tapioca starch, potato starch, or cornstarch
- A dash of white pepper

Method

1. Finely mince the shrimp and add in all the ingredients for the filling.
2. Mix until everything is incorporated, and the mixture almost has an elastic feel to it. One is to mix it in one direction.
3. Set aside and place in the refrigerator for 2 hours.





MUSHROOM FILLING



SERVES 30



10 MINS



1 SIMPLE STEP

Ingredients

- 3 cups fresh shiitake mushrooms, sliced
- 1 cup medium-firm tofu (about 2/3 package), cubed
- 1 thumb-size piece galangal or ginger, sliced
- 3-4 cloves garlic
- 2 spring onions, sliced
- ½ cup fresh coriander leaves and stems, chopped
- 1/4 tsp white pepper
- 3 Tbsp light soy sauce
- 2 Tbsp sesame oil
- 1 tsp chili sauce (or more if you want them spicy)

Method

1. Place all filling ingredients together in a food processor or large chopper and blitz to create the mushroom-tofu filling

Tasty Tip: Blitz well but leave a bit of texture for taste!



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POTATO FILLING



SERVES 30



40 MINS



3 SIMPLE STEPS

Ingredients

- 4 large floury potatoes, peeled, boiled and put through a mouli
- 3 Tbsp oil
- 1 tsp cumin seeds
- 1 tsp brown mustard seeds
- 1 small onion, finely diced
- 2 cloves garlic, crushed
- Salt flakes
- 1 big green chilli, finely diced
- 2 tsp turmeric
- 2 tsp garam masala
- 150g firm tofu, crumbled
- 2 spring onion greens, diced
- Handful coriander leaves, chopped

Method

1. Warm mustard and cumin in oil, add onion and garlic and sweat for 5 minutes.
2. Fold in rest of ingredients except herbs and sauté for a minute or two, fold into mash potato mix, add spring onion and coriander and combine.



PEANUT & COCONUT SAUCE



SERVES 30



20 MINS



3 SIMPLE STEPS

Ingredients

- 1 dry chilli chopped seeds and all
- 1 Tbsp rice vinegar
- 1 Tbsp vegetable oil
- 1 clove garlic, crushed
- 80g roasted skin on peanuts
- 1 Tbsp light soy
- 1 Tbsp dark soy
- 1 cup coconut cream
- 1 tsp palm sugar, grated

Method

1. Soak chilli in vinegar for 20 minutes.
2. Fry garlic in oil, add chilli and vinegar
3. Fold in all other ingredients, simmer 10 minutes and then breakdown mix leaving peanuts a little chunky.

