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Fortune Dim Sum with Vinaigrette Soy Dipping Sauce

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Shiki Restaurant, Hyatt Regency Hotel (courtesy of Sticky Rice Cooking School)

Ingredients

200g minced pork

300g Chinese cabbage or cabbage leaves (without stem)

20g garlic chive or spring onion

1 tsp garlic (finely chopped)

25 sheets of Gyoza skin (Gyo za no kawa or Gow Gee pastry)

Seasoning

1.5 tbsp soy sauce

1.5 tbsp sesame oil

2 tsp sake

Pinch of white pepper

Method

Boil water, and blanch cabbage leaves. Leave the cooked cabbage in a strainer until it cools down.

Chop the cooked cabbage leaves very finely. Gently squeeze the juice from the cabbage leaves.

Mix the ingredients and seasoning mixture together by hand.

Take a piece of Gyoza skin and place about one teaspoon of mixture in the middle of the skin.

Fold the Gyoza skin over to cover the mixture and make the shape of a fortune cookie.

Place the dim sum on to the cabbage leaves in a hot steamer. Cover and steam for about 20 minutes.

Serve them on a plate with vinaigrette soy dipping sauce.