



## CHINESE MOON DUMPLINGS makes about 50

In northern China, families spend the night before Chinese New Year preparing dumplings, to enjoy after midnight.

### INGREDIENTS

500g minced chicken  
½ bunch chives  
1 clove garlic  
1 small knob of fresh ginger  
1 carrot  
3 tablespoons Hoi Sin sauce  
2 tablespoons soy sauce  
1 teaspoon sunflower oil  
1 teaspoon sesame oil  
2 teaspoons cornflour  
40 to 50 gow gee wrappers

### EQUIPMENT

measuring spoons kitchen  
scales  
bowls  
bamboo steamer and saucepan  
or electric steamer  
baking paper  
scissors  
chopping board  
grater  
vegetable peeler  
garlic crusher  
teaspoon

### METHOD

1. Put the chicken into a bowl and add the Hoi Sin sauce, soy sauce, sesame oil, sunflower oil and cornflour. Stir to mix.
2. Using a pair of scissors carefully chop the bunch of chives into small pieces.
3. Peel the carrot and grate coarsely. When using the grater make sure you don't get your fingers close to the sharp bits!
4. Peel the gingerroot and grate finely.
5. Add the chives, carrot and ginger to the chicken mixture.
6. Peel the clove of garlic and push through the garlic crusher. Add to mixture.
7. Give a good stir and mix together all the flavours and ingredients.
8. Put a large teaspoonful of the mixture into the centre of a gow gee wrapper. Moisten the edge with water and fold into half. Pinch along the edge and press together firmly to seal.
9. Make more dumplings until the mixture is all used up.
10. Half-fill a big saucepan with water and put on medium heat to bring to the boil.
11. Place bamboo steamer on top of baking paper and trace around it. Cut out the circle, fold into four and cut out small holes along the folded edge. Put inside the steamer basket.
12. Place dumplings in steamer, do not overcrowd. Cook in batches. Place on top of pan of boiling water and cover. Steam for approximately 10 minutes over simmering water or until see through. Cook the rest.
13. Serve with soy sauce or your favourite dipping sauce.

### HANDY TIP

You might like to freeze half the mixture for another time.

### FROM THE MARKET

Chicken - Hillsview Grain Fed Beef  
Carrots - Virgaras Garden