

BRENDAN PANG

PAN-FRIED CUMIN BEEF DUMPLINGS

- 10 large hand-made wrappers

Filling

- 300g fatty beef mince
- 1 tsp cumin seeds, toasted and ground
- 1 tsp Sichuan peppercorn, toasted and ground
- 1/2 tbsp grated ginger
- 1 garlic clove, finely grated
- 1 spring onion, finely chopped
- 3 tbsp coriander, stems and leaves, finely chopped
- 1 tbsp light soy sauce
- 1/2 tbsp Shaoxing wine
- Dash of sesame oil
- 1 tsp cornstarch

Place all ingredients for the filling in a bowl and mix until well combined. Working with one dumpling wrapper at a time, place one teaspoon of filling in the centre. Place the wrapper flat onto a working surface and, using your index fingers and thumbs, pleat and pinch the edge of the wrapper inwards over the filling to form what resembles a money bag. Pinch and twist the dough at the end to ensure it is completely enclosed and sealed. Repeat with remaining dough rounds and filling.

To cook the dumplings, heat 1 - 2 tablespoons of vegetable oil in a non-stick pan over medium high heat. Add dumplings with the pleated side down. Press down firmly to flatten the base and cook until the base is golden brown, about 2 - 3 minutes. Flip and cook on the other side for a further 2 - 3 minutes.

