BRENDAN PANG

DUMPLING DOUGH

- 400g plain flour
- ¹/₄ tsp salt
- 200ml water
- Cornstarch for dusting

Combine flour and salt in a large bowl. Slowly pour in water whilst mixing with a pair of chopsticks. Use your hand to mix until dough is starting to come together. Turn onto your work bench and knead until smooth, about 10-15 minutes (you can use a mixer – 10 minutes). Cover and rest for 25 - 30 minutes.

