



ULTIMATE DUMPLINGS Brendan Pang CLASS at VIVE Cooking School

PORK BUN DOUGH

- 250g plain flour
- 1 tsp sugar
- 1 tsp instant yeast
- 140ml lukewarm water

To make the dough, combine the flour, sugar, and yeast in a bowl. Gradually add the lukewarm water while stirring with chopsticks, then knead into a smooth, elastic dough. Cover with a damp towel or place in a container and leave to rise until doubled in size, about 40 - 60 minutes. See part 2 in the filling recipe below.



RECIPE 1 - SICHUAN PORK & PRAWN WONTONS

- 30 x wonton wrappers (store-bought)

Filling

- 3 dried shiitake mushrooms, rehydrated, finely chopped
- 200g fatty pork mince
- 200g raw prawn meat, coarsely chopped
- 15g ginger, finely grated
- 1 tbsp oyster sauce
- 1 tsp light soy sauce
- 1 tsp Shaoxing rice wine
- Dash of sesame oil
- 2 tsp corn-starch
- ½ tsp ground white pepper

Place all ingredients for the filling in a bowl and mix until well combined. Working with one wonton wrapper at a time, place a teaspoon of filling in the centre. Brush half of the edges of the square with water. Fold the wet edges over (in half) to make a rectangular shape and enclose the filling. Brush one of the corners with water and fold inward to overlap with the other corner. Press to seal. Continue until all wontons are formed.

Cook half the wontons in boiling water until cooked through, about 4 – 6 minutes. Serve with Black vinegar Dressing and Chilli Oil.

Deep fry the remaining half of the wontons for about 2 - 3 minutes. Serve with spicy mayo.



RECIPE 2: PAN-FRIED PORK BUNS

- 16 large hand-made wrappers

Filling

- 250g fatty minced pork
- 2 tbsp finely chopped spring onion
- ½ tbsp minced ginger
- 2 tsp light soy sauce
- ½ tsp Shaoxing rice wine
- ½ tsp sesame oil
- ¼ tsp salt
- 1 pinch ground white pepper
- 1 pinch Chinese five-spice
- 4 tbsp chicken stock (liquid)

To Cook

- 2 tbsp cooking oil
- 200 - 250ml water (about 1 cup)

To Garnish

- Toasted white sesame seeds
- Spring onion, finely chopped

For the filling, mix the pork, spring onion, ginger, soy sauce, Shaoxing wine, sesame oil, salt, white pepper, and five-spice in a bowl. Stir in one direction, adding the chicken stock a spoonful at a time, until the mixture is sticky and well combined.

Once the dough has risen, punch it down and divide into 16–18 portions. Roll each into a small disc, dusting with flour if needed. Place some filling in the centre, pleat to seal, and let the buns rest for 15 minutes.

Heat the oil in a wide frying pan over medium heat. Arrange the buns in the pan and cook until the bottoms are golden. Carefully pour in about a cup of water, cover, and steam until the water evaporates. Remove the lid, sprinkle with sesame seeds and spring onion, and cook for another 30 seconds to crisp the bases before serving.



RECIPE 3: KOREAN CUCUMBER SALAD

- 1 large cucumber
- 1 tsp salt
- 15g garlic chives, cut into 2, pieces
- ½ medium carrot, julienned (optional)

Marinade

- 2 tbsp rice vinegar
- 2 tbsp gochugaru (Korean red pepper flakes)
- 1 tbsp caster sugar
- 1 tbsp fish sauce
- 1 garlic clove, finely minced
- ½ tbsp toasted sesame oil
- ½ tbsp toasted sesame seeds

To make the marinade, mix together the rice vinegar, gochugaru, sugar, fish sauce, garlic, sesame oil and sesame seeds. Set aside.

Slice the cucumber into small pieces, discarding the ends. Place the slices in a bowl, sprinkle over the salt, and toss well. Let them sit for about 10–15 minutes until they begin to soften and you see some liquid pooling at the bottom of the bowl.

Once the cucumbers have softened, rinse them well under cold water a couple of times to remove excess salt. Drain them thoroughly then add to a mixing bowl with the garlic chives, grated carrot and marinade. Toss everything together until the cucumbers are evenly coated in all that spicy, tangy goodness.

You can eat it straight away, or pop it in the fridge for 30 minutes to let the flavours develop even more.



SAUCE 1 – CHILLI OIL

- 500ml vegetable oil
- 1 cinnamon stick
- 3 star anise, whole
- 2 tbsp Sichuan peppercorns
- 2 bay leaves
- ¼ cup crushed chilli flakes
- ¼ cup gochugaru (Korean chilli flakes)
- Pinch of salt

Place oil, cinnamon, star anise, Sichuan peppercorns, and bay leaves in a small saucepan over low heat and cook for about 25 minutes to infuse (be careful not to burn your spices here). Whilst infusing, place chilli flakes and salt into a medium heatproof bowl. Once oil is fragrant, increase heat to high and cook for a further minute. Carefully strain the oil through a fine sieve into the bowl with the chilli flakes and stir well.

SAUCE 2 – BLACK VINEGAR AND SOY DRESSING

- 2 ½ tbsp Chinese black vinegar
- 2 tbsp light soy sauce
- 1 tbsp caster sugar
- ½ tsp sesame oil
- 1 medium clove garlic, minced
- 1 tbsp spring onion, white part only, minced

To make the black vinegar and soy, combine all ingredients in a small bowl and stir until the sugar has dissolved. Cover and set aside refrigerated until required.