

## CHINESE VEGETARIAN DUMPLINGS

DAIRY  
FREE


FREEZER  
FRIENDLY


VEGETARIAN



 **Makes**  
30

 **Prep Time** 40  
minutes

 **Cook Time** 20–25  
minutes

 **Test Your  
Skills**



### INGREDIENTS

#### *Dumpling Filling:*

- 75g firm tofu, chopped into small pieces
- ½ cup grated carrot
- 1 cup finely chopped cabbage

### METHOD

1. To make the Dumpling Filling: In a bowl, mix all the ingredients together.
2. To make the dumplings, wet the edge of a dumpling wrapper. Place a teaspoonful of the filling in the middle of the wrapper. Fold the wrapper in half to form a

- ¼ cup finely chopped water chestnuts
- 1 spring onion, chopped
- Handful of fresh coriander leaves, chopped
- 1 clove garlic, crushed
- ¼ tsp finely grated ginger
- 1 Tbsp **Wattie's Creations Hoisin Sauce**
- 2 tsp soy sauce
- 2 tsp cornflour
- ¼ tsp salt
- 30 dumpling wrappers

#### ***Sweet Chilli Dipping Sauce:***

- ½ cup **Wattie's Creations Sweet Chilli Sauce**
- 1–2 Tbsp lime juice
- Handful of fresh coriander leaves, chopped

semicircle. Pinch the sides of the wrapper to seal the mixture. Crimp the seal with your fingers to form pleats, or use a fork. Stand the dumpling, seam side up, on a tray lined with baking paper. Repeat with the remaining filling and wrappers, keeping the dumplings separate on the tray to avoid them sticking together.

3. Line a bamboo or metal steamer with baking paper. Steam the dumplings over boiling water for 10–12 minutes or until they are tender and filling is cooked. Remove from the steamer and stand for 1–2 minutes, before serving them with the dipping sauce.
4. To make the dumplings crispy: Heat a little oil in a nonstick frying pan. Place the steamed dumplings seam side up in the pan and cook over medium heat until the bases are golden and crispy.
5. To make the Sweet Chilli Dipping Sauce: Whisk the ingredients together.

## **TIPS**

- To freeze, place uncooked dumplings on a tray lined with baking paper, seam side up. Once frozen, pack into resealable bags. Cooking the dumplings from frozen will take 13–15 minutes.

### **You might like to try our Chinese Chicken Dumplings**



Dumplings are a popular street food in China and our Chinese Chicken Dumplings are packed with authentic flavours. Perfect with our sweet chilli dipping sauce made easy with **Wattie's Bit on the Side Sweet Chilli Sauce**.

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