

Spring Onion Spicy Beef Dumpling



INGREDIENTS

- Gyoza Skin
- Mince beef 500g
- Spring Onion 100g
- Ginger moderate
- Beef Broth 130g
- SunLi Sichuan Peppercorn Chilli Oil 5 tsp
- Sugar 1 tsp
- Soy Sauce 1 tbsp
- Dark Soy Sauce 1 tbsp
- Oyster Sauce 1 tbsp
- Spice Powder ¼ tsp
- White Pepper Powder ½ tsp
- Sesame Oil 1 tsp
- Honey or maple syrup
- Granola or crushed nuts

INGREDIENTS

1:1:10 (Crispy Batter)

- Flour ½ tsp
- Corn Flour ½ tsp
- Oil 1 tsp
- Water 10 tsp

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PREPARATION

- 1** Add the beef broth gradually into the mince, continuously stirring in the same direction.
- 2** Add the seasoning and continue stirring.
./ MAKE THE DUMPLINGS ./
- 3** Add chopped green onions and ginger paste .
- 4** Wet the inner upper half of the dumpling skin .
- 5** Fold and press tightly in the middle .
- 6** Wet the outside of the dumpling skin .
- 7** Fold the upper layer of the wrapper towards the middle 4 times
(Do the same on the other side)
./ Crispy Dumpling with Skirt ./
- 8** The dumplings will bend downwards .
- 9** Prepare the batter
- 10** Lightly pan-fry the dumplings> add the batter > cover and cook for 7 minutes> uncover it and pan-fry until crispy

TIP 💡 When mixing, make sure the meat filling retains enough oil and moisture.

💡 Sprinkle some flour on the container for placing the dumplings

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