

# Northern China Deep Fried Dumplings

## Ingredient:

Plain flour	500 g 公克
Dried Mushroom	8 g 公克
Bean Vermicelli	50 g 公克
Chinese Cabbage	500 g 公克
Black Fungus	25 g 公克
Soy Meat Dices	200 g 公克
Carrot	200 g 公克
Gluten	50 g 公克
Sesame Oil	Add to taste 適量
Salt	Add to taste 適量
Ginger	Add to taste 適量
Pepper	Add to taste 適量
Vegetarian Oyster Sauce	Add to taste 適量
Soy sauce	Add to taste 適量

## How to do it:

### 1) Making Dough:

Divide the flour into 2 parts.

Mix the first part of flour with boiled water 80ml in one container, use chopsticks or plastic spatula to stir until it becomes a dough.

Mix the second part of flour with cold water, around 100ml, into another container, stir until it becomes another dough.

Then mix the 2nd dough into 1st dough, put aside for about 30-40 minutes (so called wake)。

### 2) Making Stuffing:

Chop all the above ingredients. Put a little salt into chopped Chinese Cabbage, when soft, squeeze to extract unwanted water.

Put ginger, diced vegetarian meat, black fungus, sesame oil, chopped mushroom into hot wok, stir fry till slightly brown colour, put carrot, further stir fry a bit, then put soy sauce, vegetarian oyster sauce, pepper, gluten, bean vermicelli, stir until completely mixed.

Put in chopped Chinese Cabbage and mix evenly, put in salt moderately in between.

### 3) Making deep fried dumpling:

Divide dough into small pieces, each shapes into a 50 ¢ coin, with rolling pin roll out around 10cm diameter circles, place stuffing at the center of one rolled out circle, cover with another piece of rolled out circle, pinch the edges to seal。