

Deep-fried/Pan-fried Vegetarian Shredded Chinese Radish in Dim Sum Pastry

Ingredient:

White square dim sum pastry from Asian grocery shop 1kg
Chinese radish 2kg
Ground pepper a pinch

Seasoning:

Sesame oil 1 teaspoon
Light soy sauce 3 teaspoons
Salt 1 teaspoon
Vegetarian oyster sauce 4 teaspoons
Mushroom extract 2 teaspoons
Cooking oil 1 tablespoon

Cooking Method:

- Wash and peel Chinese radish; cut it into fine strips (about matchstick size).
- Stir fry the radish strips in high heat until cooked, add in the seasoning and mix well. This is the fillings for later use.
- Put the fillings into dim sum pastry, fold it into a triangle shape. Then use a folk to seal the edges, and deep fry or pan fry them until both sides turn golden brown.
- It tastes better if served with sweet soy sauce.