

QUEENSLAND
CHEESE ARTISAN

Dumpling Dough

Overview

Serve : 20-24 dumplings

Preparation time : 1 hour

Hands on time : 20 mins

Ingredients

- 150g Plain Flour
- 80g boiling Water

How to make

- Use fork to mix the flour and boiling water in a mixing bowl until the dough starts to come together
- Turn the dough out onto a work surface and knead it for 5-8 minutes or until the dough becomes smooth a lighter colour
- Rest the dough for 30 minutes or overnight
- Divide the dough into 24 pieces by making a doughnut shape and cutting into 4 then 8 etc
- Dusting the surface of the with little cornflour, using a rolling pin, pushing forward only to roll the dumpling dough out. After every push with the rolling pin, rotate the dough 45 degrees and continue until the dough is approx 1 mm



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Dumpling Dough -GF

Gluten Free Overview

Serve : 16-18 dumplings

Preparation time : 1 hour

Hands on time : 20 mins

Ingredients

- 150g Rice Flour
- 50g tapioca Flour
- 170g boiling Water

How to make

- Use fork to mix the flours and boiling water in a mixing bowl until the dough starts to come together
- Turn the dough out onto a work surface and knead it for 5-8 minutes or until the dough becomes smooth a lighter colour
- Rest the dough for 30 minutes or overnight
- Divide the dough into 18 pieces by making a doughnut shape and cutting into 2, then 4, then 8 etc
- Dusting the surface of the with little cornflour, using a rolling pin, pushing forward only to roll the dumpling dough out. After every push with the rolling pin, rotate the dough 45 degrees and continue until the dough is approx 1 mm



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Dipping Sauce

Ingredients

- 1 tbsp soy sauce
- 1 tbsp rice white vinegar
- 1/2 tsp chilli oil

Method

- Mix all ingredients together & serve

Dumpling Tare

Ingredients

- 2 tbsp of soy sauce
- 1 tbsp Rice Wine

Method

Mix all ingredients together & serve



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Quick Pickle

Ingredients

- 1/4 cup sugar
- 1/4 cup rice vinegar
- 1 cup water
- 1 continental cucumber peeled and sliced
- 1 pinch salt

Method

- Mix sugar, salt, vinegar, and water until sugar is dissolved.
- Pour pickling liquid over sliced cucumbers, seal, and refrigerate for at least 30 minutes. Leftover vegetables can be kept in the liquid in the fridge.

Other options

- shredded daikon
- shredded carrot (these two make great banh mi vegetables)
- sliced radishes
- onions



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Vegetarian Dumpling

Ingredients

- 40g Vermicelli noodles, soaked overnight, diced
- 50g asian dried mushrooms, soaked overnight
- Spring onion sliced thin
- 70g bamboo shoots, drained, diced
- 130g tin water chestnuts, drained, diced

Sauce

- 2 Dumpling Tare
- 1 tsp chilli oil
- 1/4 tsp black pepper
- 1/4 tsp salt

Method

- Mix all ingredients of the dumpling together
- additional herbs and spice e.g. chilli powder, fresh grated ginger can be add as per your taste.



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Pork Dumpling

Ingredients

- 100g pork mince
- 10g Vermicelli noodles, soaked overnight, diced
- 10g asian dried mushrooms, soaked overnight
- 20g bamboo shoots, drained, diced
- 50g tin water chestnuts, drained, diced
- Spring Onion, sliced thin

Sauce

- 2 Dumpling Tare
- 1 tsp chilli oil
- 1/4 tsp black pepper
- 1/4 tsp salt

Method

- Mix all ingredients of the dumpling together
- additional herbs and spice e.g. chilli powder, fresh grated ginger can be add as per your taste.



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Shaping Dumplings

Tips

1. Dont over fill
2. Wet the edges of the wrapper with water

Easy half-cycle

Step 1 . In one hand. Add your dough and approx 1 tbsp of filling

Step 2 Fold the wrapper in half. Add water using fingers to edges.

Step 3 Just pinch the edge tightly and make sure to push out the air.

Step 4 Smile the first one is done



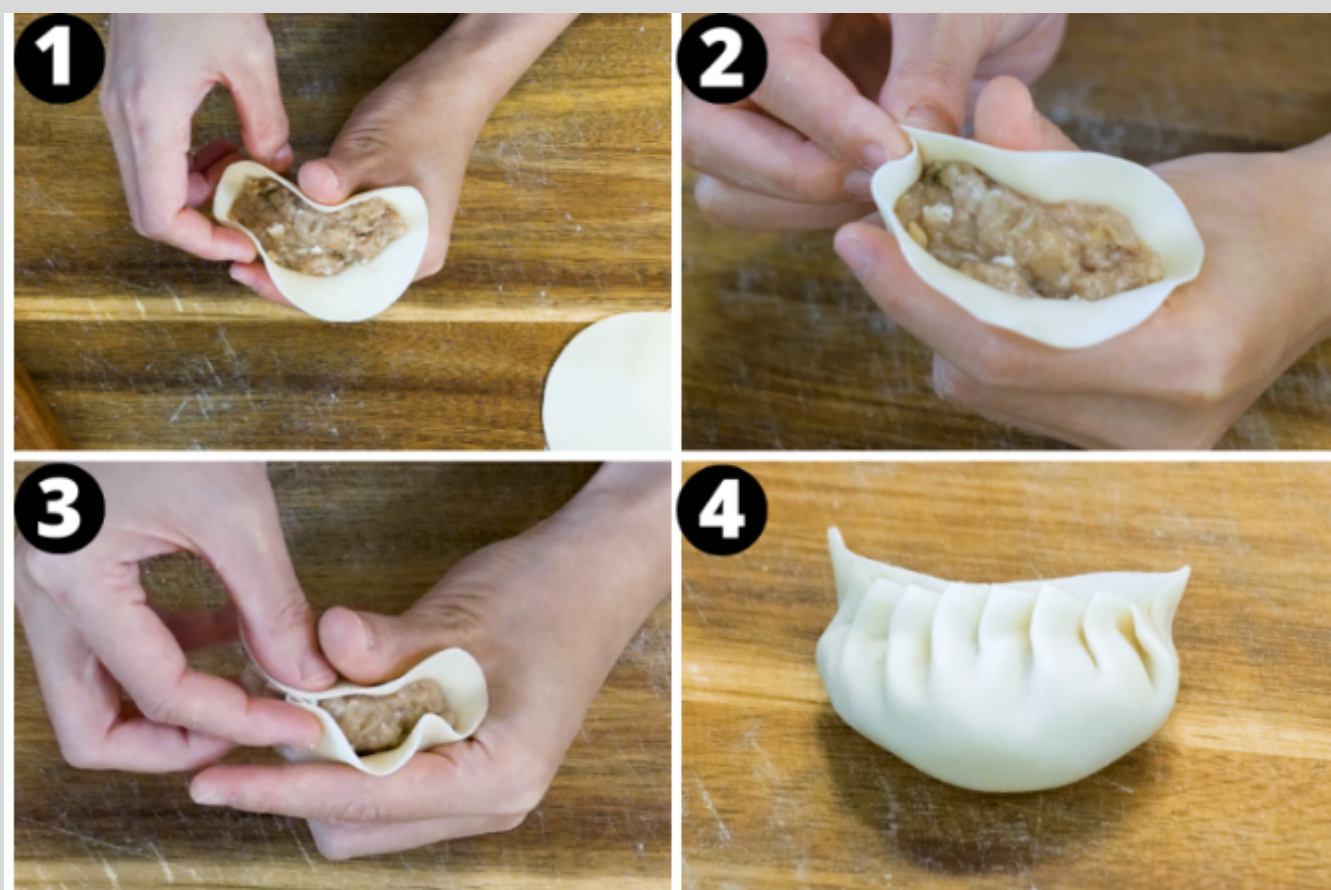
Half-Moon Shape

Step 1. In one hand, add your dough and approx 1 tbsp of filling

Step 2. Add water to edges. With one hand rest the dumpling, with the other hand fingers gently fold one top layer into bottom of the dumpling.

Step 3. You can see half-moon shape, Pinch the corner to create the first pleat. Then fold and pinch again. Repeat that all the way until the end. This is one direction – pleating method.

Step 4. well done



QUEENSLAND CHEESE ARTISAN

Shaping Dumplings

Tips

1. Dont over fill
2. Wet the edges of the wrapper with water

Easy Triangle

Step 1 . Place the wrapper with the filling on the working surface. Mark 3 points with equal distance on the wrapper and push them towards the center, create 3 corners.

Step 2 Add water using fingers to edges. Pinch these 3 lines together and close the dumpling.

Step 3 Too easy



Dumpling press

Step 1 . Gently water the edges
Place the wrapper into the press

Step 2 Add the filling approx 1
tbsp

Step 3 Press the sides together
gently. Hold for a few seconds

Step 4 Gently open



Cooking Dumplings

Step 1 .Heat either sesame oil or olive oil (approx 1–2 tbsp) in a large flat flying pan. Add your dumpling and fry on a high heat until the bottoms turn a toasty golden brown (approx 1–2 mins)

Step 2 Reduce the heat to low and add around 1/4 cup warm water into the pan. **BE CAREFUL** – the oil will spit if its too hot. Be ready to use the flying pan lid as a shield. Cover and steam the dumplings on lo heat until all the water has evaporated and the dumping is cooked through (approx 4–6 mins)

Step 3 Enjoy