



Mushroom, Pork & Ginger Steamed Dumplings

1 tbs peanut oil
300g cup mushrooms,
finely diced
250g pork mince
1 tbs finely grated fresh
ginger
1/2 cup drained water
chestnuts
1 tbs oyster sauce
1 tbs kecap manis
40 square wonton wrappers
(see note)
Sweet chilli sauce, to serve

1. Heat a medium frying pan over high heat until hot. Add the oil and mushrooms and cook, stirring occasionally, for 5 minutes or until mushrooms are tender and the pan juices evaporated. Set aside to cool for 15 minutes.
2. Combine the pork mince, ginger and water chestnuts in a food processor. Drain any excess juices from mushrooms and add to the processor. Process until well combined, transfer to a bowl and stir in the oyster sauce and kecap manis, mix well.
3. Place one wonton wrapper on a clean surface. Spoon a heaped teaspoonful of mushroom and pork mixture onto the centre of the wrapper. Use a pastry brush dipped in water to brush the edges. Fold the wrapper diagonally to enclose the filling. Brush one corner with water and bring down under the filling to meet the second corner and press to join together. Place on a plate. Continue with remaining mushroom mixture and wonton wrappers.
4. Half fill a large frying pan or wok with hot water and bring to the boil over high heat. Line a bamboo steamer with baking paper and arrange the wontons, 2cm apart, in the steamer. Place the steamer over the simmering water, cover with the steamer lid and cook, in batches, for 4 minutes or until cooked through.
5. Serve the hot wontons with sweet chilli sauce for dipping.

Note: Wonton wrappers are available, fresh or frozen, from Asian food stores and some supermarkets.