



Christmas Ham, chicken and ginger dumplings .

Serves 4

This is a great way to use up Christmas ham, it's fun for the whole family and this recipe freezes really well, so you can always make a larger batch and have these delicious dumplings later in the holiday, happy cooking.

Ingredients

500g chicken mince
250g Leg Ham
10g ginger, peeled and microplaned
4 spring onions, finely sliced
2 garlic cloves, microplaned
80g Chinese cabbage, chopped lightly salted and moisture squeezed out
2 $\frac{3}{4}$ tsp sugar
 $\frac{1}{2}$ tsp salt
 $\frac{1}{2}$ tsp pepper
4 tsp sesame oil
6 tsp light soy sauce
2 tsp corn starch
1 packet of dumpling wrappers
2 tbsp Vegetable oil
2 tsp water
1 small handful of coriander leaves

Finely dice the Chinese cabbage, season with salt to help draw out the moisture and place in a bowl while you prepare the other ingredients.

Start by preparing your dumpling filling by finely dicing your leftover Christmas ham and placing in a large mixing bowl. Using a microplane, grate the ginger and garlic over the top of the ham.

Finely slice three spring onions and place into the bowl. Add the chicken mince and set to the side. Using a muslin cloth, squeeze out any extra liquid from the cabbage and add to the mixing bowl.

To season the filling mixture, add $\frac{1}{2}$ tsp salt, 1 $\frac{1}{2}$ tsp sugar, $\frac{1}{2}$ tsp pepper, 2 tsp corn starch, 2 tsp light soy sauce and 2 tsp sesame oil and mix all the ingredients together until evenly combined.

Now the fun part, place 1 tsp of your mixture in the middle of a dumpling wrapper, moisten the edges of the wrapper, fold in half, and pinch edges together along the length of dumpling wrapper to seal in the mixture.

To make the dipping sauce, finely slice 1 spring onion and a small handful of coriander.

Add 4 tsp of light soy sauce to a mixing bowl, 2 tsp of water, 1 ¼ tsp of sugar and 2 tsp of sesame oil. Add the spring onion and coriander and mix the sauce until the flavours are combined.

Heat 2 tbsp of vegetable oil in a large non-stick frying pan over medium heat. When the pan is hot place in dumplings in a single layer, flat side down.

Cook until the bottom of the dumpling is a light golden brown, approximately 2 minutes, before adding 1cm of water to the pan. Once the water is boiling, cover with a lid and steam for 5 minutes or until the water evaporates.

Remove the lid to evaporate any remaining water and cook uncovered until the bottoms of the dumplings are crisp. Transfer to a plate and serve with dipping sauce, enjoy!