

LEE HO FOOK AT HOME

COOK AT HOME DUMPLINGS

'Each of these are handmade and filled with a hearty mixture of pork, Chinese cabbage and garlic chives, my favourite is to boil them when I'm lazy, and pan fry them when I want a more substantial meal – a fun technique is to mix a small teaspoon of flour into the ½ cup of water in step 3, and allow the water to completely evaporate leaving a thin starch tuile on the base of the pan, add a tablespoon of oil and cook over low heat until the starch crust crisps up evenly, pour off the excess oil and turn out onto a serving plate. Take your time and enjoy!' **Chef Victor Liang**

BOILED

1. Boil 2 litres of water in a saucepan.
2. Place the dumplings into boiling water.
3. Boil for 3 minutes stirring occasionally
4. Add 1 cup of cold water and bring back to the boil and cook for 2 more minutes.
5. Drain thoroughly and serve with dipping sauce.

PAN FRY

1. Heat 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 (in two rows or in a circular shape).
2. Cook until the bottom of the dumpling is a light golden brown, about 2 minutes.
3. Add ½ cup of water to the pan. Immediately cover with a lid and steam for 3- 5 minutes or until the water evaporates.
4. Remove the lid to evaporate any water remaining.
5. Cook uncovered until the bottoms of the dumplings are crisp.
6. Transfer to a plate and serve with dipping sauce.

PLAYLISTS

By DJ Andrew Levins fun and fantastic eclectic experience



Thank you for choosing Lee Ho Fook!