



LEEFIELD
— STATION —

MARLBOROUGH · NEW ZEALAND

Pinot Gris

Pork and Prawn Pot Sticker Dumplings

30 dumpling wrappers or gow gee wrappers	¼ cup packed coriander leaves, finely chopped
boiling water	1 tablespoon each Chinese shaoxing rice wine, oyster sauce and soy sauce
sesame oil	1 tablespoon cornflour
toasted sesame seeds, coriander and finely chopped spring onion for garnish	DIPPING SAUCE
FILLING	4 tablespoons Chinese black vinegar
250 grams pork mince	1 tablespoon chilli oil (with chilli)
150 grams raw prawn meat, finely chopped	1 tablespoon caster sugar
1 tablespoon grated fresh ginger	4 tablespoons light soy sauce
2 cloves garlic, crushed	

Line a flat baking tray with baking paper and lightly dust with cornflour.

FILLING: Place all the ingredients in a large bowl and mix well to combine.

Place 1 heaped teaspoon of filling in the centre of the wrapper. Don't overfill as this will make sealing difficult.

Moisten the edges with a little water then fold in half to make a half moon then pinch the sides together to seal firmly. Place on the baking tray, spacing them a little apart.

Heat 2 tablespoons of oil in a large non-stick sauté pan with a lid and add about ½ of the dumplings lying on their side. (numbers depend on the size of your pan). Cook for about 3 minutes until golden on one side then add ¼ cup boiling water. Immediately cover and cook for 2-3 minutes. Remove the lid and shake the pan gently to make sure they aren't sticking and to allow any excess water to evaporate. Drizzle 1 teaspoon of sesame oil around the dumplings and cook for another few seconds for them to crisp up again. Remove and keep warm while you finish cooking the remaining dumplings.

DIPPING SAUCE: Stir everything together and place in small bowls.

Serve the dumplings in bowls topped with sesame seeds, coriander and spring onions and serve with the dipping sauce.

SERVES 4



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