

Steam meat dumplings

Ingredients

- A) 100g pork and finely chop as ground meat,
- B) 30g mushroom, 20g black fungus , 4 pieces spring onion all chop to small as ground paste.
- C) Season the filling with 1 teaspoon oil , mix with all the vegetables , then add a few drops of sesame oil , 1/4 teaspoon ground peppers, a pinch of sugar ,1 teaspoon salt .

Cooking Method

- 1, Oiled the bamboo steamer , then make the dumplings put on the steamer .
- 2, put the steamer on the top of boiling water, keep cooking ten minutes.
- 3, Serve with the black vinegar ,soy sauce and chili sauce .

the way to make the dough of dumping:

- 200g wheat flour, 50g water mix together, then put in a bowl or a plate keep for another 2 hours , the dough should not be too soft . then you can use the wood stick to make the thin dumping wrapper .