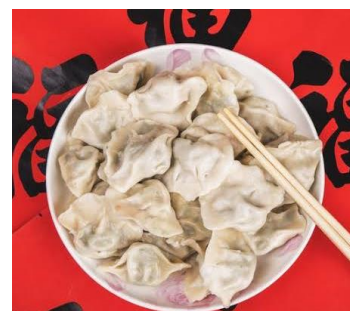


Chinese Cooking Class Recipes

For Chinese dumplings:

1. Prepare fillings.

Add all the seasonings, light soy sauce, oyster sauce, white pepper, salt, ginger, cooking wine, and sesame oil into ground meat. Stir the meat mixture for 2-3 minutes in one direction until getting a paste texture. Chop vegetables up and mix with meat.



2. Make dumpling wrapper from scratch

Mix a small pinch of salt with flour, dig a hole in center and then stir the water in. Mix the flour with water. Then knead the dough for 8-10 minutes until the dough is almost smooth. Cover and rest for 15 minutes. Then re-knead the dough for 2-3 minutes. Shape the dough into a log around 3cm in diameter. Divide the long log into small dumpling dough pieces (each around 10g). Dust each of them so they will not stick together. Press one down and then roll it into a wrapper around 10cm in diameter. You can refer to the video for this technique.

3. Boil dumplings

A few tips for boiling perfect dumplings: drop dumplings one by one and slightly move them with a large ladle or scoop so they will not stick to the bottom. Add a bit of cold water when it starts to boil. Repeat once when it boils again. Dumplings are ready when they become transparent and expand.

For glutinous rice balls covered with soybean flour and dark brown sugar sauce



1. Mix glutinous rice flour and water to form dough.
2. Shape the dough into small balls.
3. Boil balls in hot water.
4. Roll boiled balls in soybean flour (roast soybeans then grind into powder).
5. Mix dark brown sugar and water and let the mixture boil.
6. Pour dark brown sugar sauce over balls.