

# Steamed Dumplings with Willow Leaves



**BOSCH**

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## Ingredients:

### Dumpling wrappers:

500 g	All Purpose Flour
380 g	water (around 80°C)
2 g	salt

### Scallion-ginger water:

50 g	scallions
50 g	ginger
200 g	water

### Dumpling filling:

300 g	ground meat
200 g	Chinese chives
3 g	salt
2 g	sugar
1 g	white pepper powder
2g	chicken bouillon, light soy sauce
10 g	cooking wine
4 g	dark soy sauce
10 g	chopped scallions

## Workflow:

1. Make the dough: Measure the All Purpose Flour and salt into a mixing bowl. Gradually add the water (around 80°C) while stirring with chopsticks until it forms lumpy dough. Knead the dough until smooth, then let it rest and ferment for 20-30 minutes.
2. Prepare the dumpling filling: Shred the scallions and slice the ginger. Soak them in water for 20 minutes to make scallion-ginger water. In a bowl, add leeks, salt, sugar, white pepper, chicken essence, cooking wine, dark soy sauce, light soy sauce and chopped green onion with minced meat and mix well. Gradually add the scallion-ginger water in three portions, stirring in the same direction each time until the water is fully absorbed before adding the next portion. The mixed filling should have a slightly white color and sticky texture.
3. Make the dumpling wrappers: Dust the cutting board with flour. Take the fermented dough and roll it into a long strip. Divide it into 20-gram portions and roll each portion into a round ball. Flatten the ball and roll it out into a dumpling wrapper.
4. Assemble the dumplings: Place an oval-shaped portion of the filling in the center of a dumpling wrapper. Fold the wrapper in half and pinch the edges together, making a pleat on one side. Repeat this process on the left and right sides until the dumpling is tightly sealed.
5. Place the assembled dumplings on the steaming tray lined with oil paper. Put it on the third layer of the steam oven. Select 'Steam+' and use 120 °C to steam 15 mins.

## Setting procedure:

Select 'Steam+' and use 120 °C to steam 15 mins.

**Steam+**



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