

## Dumpling Dough

### Ingredients:

- 500 grams of flour
- 270 grams of water

### Recipe:

1. Mix flour with room-temperature water
2. Once mixed well, cover and set aside to rise for 30 min

## Pork Dumpling Filling

### Ingredients:

- 10 grams ginger
- 10 grams green onion
- ½ cup onion and ginger water
- 1 pound cabbage
- 1 pound ground pork
- 2 teaspoon salt
- 1/2 teaspoon black pepper
- 1.5 teaspoon sugar
- 1 tablespoon light soy sauce
- 1 tablespoon dark soy sauce
- 1 tablespoon rice cooking wine
- 1 tablespoon oyster sauce (optional)
- 2 tablespoon vegetable oil
- 1 teaspoon sesame oil

### Recipe:

1. (Prep) Finely dice ginger, green onion and leave to soak in a bowl of water (~1/2 cup)
2. (Prep) 1 pound, finely diced cabbage, then add 1 teaspoon salt and let sit for ~15 min. The salt will remove the water from the cabbage
3. Starting with 1 pound ground pork, add 1 teaspoon salt, black pepper, sugar, light and dark soy sauce, rice cooking wine, oyster sauce, and vegetable oil begin mixing in a bowl
4. Add the diced ginger, green onion, and the water (now infused with flavor) to the pork in the bowl, mix well
5. Squeeze all the water out of the cabbage and add the cabbage to the bowl, mix well
6. Add sesame oil, mix well

## Vegetable Dumpling Filling:

### Ingredients:

- 6 eggs
- 500 grams vegetables, diced finely (spinach, cabbage, etc.)
- 100 grams (wet) diced wood ear
- 180 grams (wet) diced rice noodle
- 10 grams ginger
- 30 grams green onion
- 3 tablespoon oil
- 2 teaspoon salt

### Recipe:

1. Finely scramble the eggs in a pan, set aside to cool
2. Finely dice vegetables -- spinach, cabbage, etc, and set aside in a separate bowl
3. (Optional) Soak the wood ear until ready, finely dice and add to the bowl with the vegetables
4. Soak the vermicelli rice noodle in hot water until ready, finely dice and add to the bowl with the vegetables
5. Finely dice the ginger and green onion and add to the bowl with vegetables
6. Add eggs to the vegetable bowl
7. Add oil and stir together well
8. Add salt *only after* oil has been mixed in -- if you add salt in the previous step the salt will pull too much water out of the vegetables