

## **Tofu dumplings**

### **Filling**

200g finely sliced chinese cabbage

3 spring onions- diced

2 cloves garlic- crushed

2 teas grate fresh ginger

2 Tab sweet chilli sauce

3 Tab. finely chopped fresh coriander-use from root to leaf

1/3 cup water chestnuts finely diced

300g crumbled firm tofu

40 gow gee wrappers

1. Steam or microwave cabbage 2-3 mins, drain off excess moisture
2. Add remaining filling ingredients to cabbage
3. Lay a gow gee wrapper on clean surface. Place a teas. of mixture in the centre. Moisten edges of pastry, bring together to form a pouch & pinch together to seal. Repeat with remaining wrappers & filling.
4. Half fill a wok with water & bring to boil. Line a bamboo steamer with baking paper, steam the dumplings, for 5-6 mins.
5. Serve with dipping sauce or in a broth as a soup.