



JUDD MAT GAARDENBOUNEN DUMPLINGS

Makes 29 dumplings

160g frozen broad beans
160g cooked Judd (smoked pork)
3 spring onions
1 tsp summer savoury (Bounekraitchen)
1 tsp sesame oil
pepper
29 round dumpling wrappers*

To serve:

Soy sauce
Toasted sesame oil
Grated ginger

Cook the broad beans in boiling salted water for 5 minutes. Drain, then rinse under a cold running tap to cool.

Cut the pork into chunks, trim and slice the spring onions. Put the broad beans, pork, spring onions, summer savoury and sesame oil in a food processor. Season with pepper and whizz until you have a chunky paste.

Put a heaped teaspoon of the filling in the middle of a dumpling wrapper. Dip your index finger into a small bowl of water, and moisten the edges of the wrapper wrapper, so that you get a wet circle around the filling.

Fold the wrapper over to enclose filling. Hold in both hands and, starting at one end, pleat the edges by making small overlapping folds, pressing to seal as you go. Transfer each finished dumpling onto a piece of baking paper until you have stuffed all the dumplings in this way.

To make potstickers: Put a bit of vegetable oil into a frying pan. Sit the dumplings in the pan and pour enough boiling water into the pan so it reaches up to half the height of the dumplings. Cover with a lid and leave to boil until all the liquid has evaporated and the bottoms of the dumplings are crispy.

To steam in a steam oven: cut out a piece of baking paper to fit inside a perforated steaming tray. Sit the dumplings onto the baking paper and steam in the steam oven for 8 minutes at 100°C.

To steam in a bamboo basket: cut out a piece of baking paper to fit inside of a bamboo steamer. Sit the dumplings onto the baking paper. Put the bamboo steamer into a large wok over a high heat. Pour some boiling water into the bottom of the wok – it's important that the water level is lower than the platform on which the dumplings sit, so that the dumplings are steamed and not boiled. Place the lid onto the bamboo steamer and steam for 8 minutes.

To make the dipping sauce, pour a bit of soy sauce into a dipping bowl. Add a glug of toasted sesame oil and a bit of grated ginger and stir.

Serve the hot dumplings with the soy dipping sauce.

*I like to use frozen round dumpling skins by the Korean brand Surasang. You will find them in Asian shops in Luxembourg.

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