



HALF MOON EGG DUMPLINGS

Prep: 30min – Makes 12 – Quick & Easy

80g mushrooms
1 spring onion
1 garlic clove
½ tsp ginger, grated
1 tsp soy sauce
1 tsp sesame oil
1 tsp shaoxing wine
3 eggs
½ tsp vegetable oil + extra for frying
a pinch of salt
pepper

1. Finely chop the mushrooms and put into a mixing bowl.
2. Trim the spring onion and finely chop, add to the mushrooms.
3. Peel and crush the garlic clove and add to the mushrooms.
4. Add the ginger, soy sauce, sesame oil and shaoxing wine to the mushrooms and give it a stir. Set aside.
5. Crack the eggs into a bowl, add ½ tsp vegetable oil, a pinch of salt and pepper and stir until you get an even eggy mixture.
6. Heat 1 tbsp sunflower oil in a frying pan. Drop one tablespoon of egg into the frying pan and use the back of your spoon to spread the egg into a circle.
7. Put 1 teaspoon of filling onto one half of the circle, fold over the other half of the circle so that it covers the filling. Fry on each side until golden and repeat with the remaining mixture.
8. Serve the dumplings with soy sauce for dipping.

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