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CHINESE DUMPLINGS

GF DUMPLING WRAPPER INGREDIENTS:

1 1/4 cups [Lorraine's Gluten-Free All Purpose Flour](#)
3/4 cup sweet rice flour (glutinous rice flour)
3/4 teaspoon salt
3/4 cup plus 2 tablespoons boiling water
2 tbs vegetable oil

Makes about 40 3 1/4" round dumpling wrappers

DUMPLING FILLING INGREDIENTS:

1 1/2 lbs. ground pork or chicken
1 small bunch green onions, chopped
1 small package chopped spinach, thaw and squeeze water out
1 tsp grated Ginger
White pepper
1 tbsp gluten-free Soy Sauce, Tamari or Coconut Amino
2 tsp Sesame oil
1 tbs Chinese Rice Cooking Wine or White Wine
2 tsp or 2 cubes Chicken Bouillon
2 tbs chicken stock/water
1 egg
1 bunch Glass noodles, soaked in water, drained then cut small (optional)

Substitute: can use about 1 1/2 cup finely chopped napa cabbage or Chinese chives

LACE DUMPLINGS:

1/2 cup water
1 tbs cornstarch
1 tbs vegetable/canola oil
2 tbs vegetable/canola oil for frying dumplings

SICHUAN DUMPLING SAUCE:

2 tbsp. red wine vinegar or to taste
1 tsp. sesame oil
 $\frac{1}{2}$ tsp. sugar
 $\frac{1}{4}$ tsp. salt
2 tbsp. light soy sauce
2 tbsp. hot water or dumpling cooking water
Up to 1 tbsp crushed chili powder
 $\frac{1}{4}$ tsp. Sichuan peppercorn powder or oil, optional
2 garlic cloves ,minced
1 tbsp. minced green onion
1 tbsp. minced cilantro
1 tsp toasted sesame seeds
1 tbsp. vegetable oil

Make the Dough:

In the bowl of a food processor, process the flour, sweet rice flour, oil and salt. With the machine on, slowly stream in the boiling water until a dough forms.

Divide the dough into 2 pieces and place 1 piece of dough in a resealable plastic bag. Roll out the other piece of dough on a flour-dusted piece of parchment paper into a 16-inch rope about 3/4-inches thick. Cut the rope into rounds about 3/4 inch wide and put the rounds in the resealable bag. Roll out and cut the remaining dough.

Working with one dough round at a time, use the palm of your hand to gently flatten, then roll out to form a circle about 1/16 inch thick. Spoon about 2 tsp of filling in the center of each wrapper and using your finger, moisten half of the edge with water. Fold the dough up and over the filling to form a half moon and pinch or pleat to seal the dumpling completely. Place the dumplings on a parchment-lined baking sheet.

Alternatively: Roll out the dough about 1/16 inch and using a 3 1/4" cutter, cut out the dumpling wrappers. Gather the scraps and roll into a ball and cut out additional wrapper until all the dough has been used. Stack cut dough and cover with damp paper towel until ready to use.

Fill the Dough:

Gently flatten the edges of the dumpling wrapper so it's not too thick and then fill with 2 teaspoon filling. Seal the edges with water.

Cook the Dumplings:

There are many ways to cook the dumplings. You can boil or pan fry with little vegetable oil. Dip in Chili Oil Soy sauce.

Making Lace Dumplings:

1. Make the slurry by combining water, cornstarch and 1 tbs oil in a small bowl. Set aside.
2. Add 2 tbs oil into a non-stick frying pan over medium hot heat. Place dumplings in the pan and fry for about 2 min. Once the oil is heated, add 7-8 dumplings into the pan flat bottom down. To pan-fry, heat 2 tablespoons oil in a non-stick pan over medium high heat. Place the dumplings in the pan and allow to fry for 2 minutes.
3. Pour 3/4 of the cornstarch slurry into the pan, cover, and reduce heat to medium-low. Allow dumplings to steam until the water has almost evaporated, about 4-6 minutes. Remove the cover, increase heat to medium-high and fill in large holes with the remaining 1/4 of the slurry. Allow to fry for a few more minutes, until the lace are golden brown and crisp.
4. Use a spatula to transfer dumplings onto a plate.

Making Sichuan Dumpling Sauce:

1. Cook the dumplings in a boiling water. Cook until it floats, cook for another 3 – 5 minutes until the wrapper is tender.
2. In a small bowl, add the vinegar, sesame, sugar, salt and soy sauce. Stir to combine.
3. Add the cooked dumplings and 2 tbs of water.
4. Layer on top the remaining ingredients except the 1 tbs vegetable oil.
5. In a small pan, heat the 1 tbs vegetable oil until it's smoking. Pour over the dumpling bowl on top of all the aromatics and spices. Mix and enjoy!

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