



These sweet and spicy dumplings are perfect to make ahead and fry up when company is coming and serve as an appetizer or as a part of a larger spread. Easily doubled and with almost all pantry ingredients, the whole family can help fold them up! You'll be sitting down to a scrumptious feast of dumplings in no time.



Shrimp and Mango Dumplings

Makes 36 – Serves 4

Ingredients:

- 200g/1 cup cooked peeled shrimp
- 1 shallot
- 1 inch piece fresh ginger
- ½ cup grated Napa cabbage
- ¼ cup Hot Mango Spicy Pepper Spread
- 36 round dumpling wrappers

Dipping Sauce:

- ¼ cup soy sauce
- 2 Tbsp Hot Mango Spicy Pepper Spread
- 1 tsp grated fresh ginger

Directions:

- Finely chop the shrimp, dice the shallot, and grate the ginger. Add to a small mixing bowl with the cabbage and hot mango spread. Mix well, until evenly incorporated and the Hot Mango Spicy Pepper Spread is evenly coated the other ingredients.
- Pour a little water into a small bowl and cover a baking sheet or platter with parchment paper.
- Place a generous teaspoon of shrimp filling in the center of a dumpling wrapper. Using your finger, wet the edge of the dumpling wrapper, fold in half, and pinch the edges together to crimp and seal, making a half-moon shape. Place the dumpling crimped side up on the prepared baking sheet. Repeat with remaining filling and dumpling wrappers.
- If not serving immediately, place the baking sheet in the freezer for 2-3 hours, then place the dumplings into a Ziplock style bag for keep for up to three months.
- For the dipping sauce, whisk together soy sauce, Hot Mango Spicy Pepper Spread and fresh ginger. Set aside until ready to serve, or store in the fridge for up to one week.
- Preheat the oven to 275°F and cover a baking sheet with parchment paper.
- When ready to serve, heat a heavy bottomed frying pan with enough oil to just cover the bottom. When hot, add the dumplings at least ½ inch apart. Fry for 30 seconds, until just golden and they easily let loose from the bottom of the pan and turn to fry the other side another 30 seconds. If cooking from frozen, cook 45 seconds per side and cover for an additional minute, to allow the dumplings to steam in the condensation, to ensure they are hot all the way through. Transfer the dumplings to the prepared baking sheet and place in the oven to keep warm while frying the remaining dumplings.
- Arrange the dumplings on a platter and serve hot with dipping sauce on the side.
- Dumplings will store in an airtight container in the freezer for up to 3 months, once cooked they are best enjoyed the day they are made.