

UMAMI

super dumplings

super size • super quality • super flavour



Our Dumpling Story

In Korea, a good dumpling is measured by its filling and the dumpling wrapper is only there as a casing. Prime grade meat and seafood, crunchy vegetables, home grown aromatics, freshly roasted spices; every component is hand selected and manually prepared to guarantee the perfect harmony of texture, taste and succulence.

By doing so, every bite is bursting with flavour. That is why our dumplings feature a **generous filling (30-33g)** and are **individually hand folded with a thin skin (8g)**. From freezer to feed in under 10 minutes, we bring Asia to your table easier than ever.

Storing & Cooking Instructions



Store frozen: If defrosted (e.g. load shedding), cook within 8 hours. Don't refreeze.

Cook from frozen: From freezer to feed in under 10 minutes.

- Potstickers: 10 min / prawn 8 min on medium heat **[Best!]** Photo guide on page 3.
- Steam: 10 min / prawn 8 min over boiling water on high heat
- Boiling: 8 min / prawn 6 min in boiling water on high heat
- Pan-fry: 10 min (5 min each side) / prawn 8 min on low to medium heat

Serving Order



When serving multiple flavours, we recommend eating in the following order: like wine tasting moving from white to red, we move from mild and delicate to strong and intense flavours.

1. Thai chicken - with Vietnamese dipping sauce
2. Thai prawn - with Vietnamese dipping sauce
3. Chinese pork / beef - upgrade with **Umami Chilli Crab Pesto**
4. Kimchi tofu
5. Rany's Signature
6. Chinese Lamb - upgrade with **Umami Chilli Crab Pesto**

Potstickers with Crispy Lace

Rany's Tip: The key is to find the right size non-stick frying pan where dumplings fit snugly. When the starch mixture is poured, it should cover the base of the pan in a 2-3mm layer.



1. Coat pan with 1 Tbsp oil. Arrange dumplings in a circular formation, fitting snugly.



2. Cook over medium heat until the underside is golden.



3. Meanwhile, mix potato starch (included in the kit) + pinch of salt + ¼ cup water. Pour the mixture into the bottom of the pan.



4. Immediately cover with lid. Continue to cook until water evaporates and lace becomes golden and crisp (7-8 min).



5. Remove the lid. In one swift movement, flip dumplings over and onto the serving plate.



6. Serve with the dipping sauce immediately.

Dumplings in Red Oil Sauce



For Chinese pork, beef or lamb dumplings

1. Boil 12 dumplings for 8 min over boiling water.
2. Transfer dumplings to a plate.
3. Drizzle **Umami Red Oil Sauce**.
4. Garnish with finely chopped coriander or spring onion.
5. *Optional:* Finish off with **Umami Goma Shio** (sesame salt).

Tom Yum Dumpling Soup (yield: 2 main)



For thai chicken or prawn dumplings

1. Boil 500ml **Umami Thai Prawn Chicken Stock** with sliced $\frac{1}{2}$ onion and $\frac{1}{2}$ tomato on high heat.
2. Once boiling, add a handful of asian mushrooms, 8 dumplings and chicken. Cook for 3 min.
3. *Optional:* Add 4 prawns and cook for 1 min.
6. Turn the heat off. Season with salt or fish sauce and lime juice.
7. Transfer to a bowl. Garnish with sliced red chilli and fresh coriander.

Dumpling Noodle Soup (yield: 2 main)



For Chinese pork, beef or lamb dumplings

1. Boil 1 litre **Umami Asian Seafood Stock** or any ready made broth.
2. When stock boils, add 2 bok choy, 2 egg noodles, 8 dumplings and cook for 5 min.
3. Season with salt and pepper and transfer to bowls.
4. Garnish with spring onion and few drops of sesame oil.
5. Best enjoyed with **Umami Shiitake Mushroom** or **Umami Cabbage Pickle**.