



Hela Spice Singapore Pte Ltd

Sichuan Spicy Dumpling Recipe



Ingredients	Quantity (g)
Dumpling pastry	100.0
Pork minced	300.0
Cabbage (Finely chopped)	150.0
Salt	8.8
6000391 Sichuan BBQ Spice	2.5
190983 Tian Tian Everyday Seasoning	4.5
Sesame Oil	1.7
Soy Sauce	10.0
Water	20.0

Preparation:

1. Slice the cabbage and mix with salt in a large mixing bowl and set aside for 5 to 10 minutes.
2. Squeeze the liquid from the cabbage
3. Combine the cabbage with the minced pork, Salt, Sichuan BBQ Spice, Tian Tian Seasoning, Seasoning oil, Soy sauce and Water.
4. Prepare a small bowl of water, the bowl of filing, dumpling wrapping pastry and a parchment-lined baking sheet.
5. Place 25g of the filling on each dumpling pastry and dip your fingers in the bowl of water and run it around the edge of the dumpling to seal the dumpling
6. Fold the dumpling in half and press the top closed and fold the two corners together and place it on the baking sheet.
7. Repeat with all the pastries and filling
8. Line a steamer basket with parchment and steam over simmering water for about 10 minutes.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.