



UCCOOK

Strandveld's Asian Chicken Dumplings

with a miso-coconut milk broth

Hands-on Time: 40 minutes

Overall Time: 55 minutes

Adventurous Foodie: Serves 3 & 4

Chef: Strandveld Winery

Wine Pairing: Strandveld | First Sighting Sauvignon Blanc

Nutritional Info

	Per 100g	Per Portion
Energy	460kJ	2727kJ
Energy	110kcal	652kcal
Protein	6.1g	36.3g
Carbs	9g	55g
of which sugars	2.5g	15g
Fibre	1.2g	7.2g
Fat	5.4g	32.2g
of which saturated	2.6g	15.4g
Sodium	354mg	2095mg

Allergens: Sulphites, Egg, Gluten, Sesame, Wheat, Alcohol, Soya, Allium

Spice Level: None

Eat Within 1 Day

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
450g	600g	Free-range Chicken Mince
90ml	120ml	Sesame-soy Sauce <i>(45ml [60ml] Low Sodium Soy Sauce, 30ml [40ml] Mirin & 15ml [20ml] Sesame Oil)</i>
300g	400g	Pak Choi
30ml	40ml	Cornflour
15 units	20 units	Wonton Wrappers
3	4	Vegetable Stock Sachets
2	2	Spring Onions <i>rinse, trim & finely slice, keeping the white & green parts separate</i>
3	4	Garlic Cloves <i>peel & grate</i>
45ml	60ml	Miso Paste
300ml	400ml	Coconut Milk
360g	480g	Carrot <i>peel & cut into matchsticks</i>
15ml	20ml	Togarashi Spice

From Your Kitchen

Oil (cooking, olive OR coconut)
Seasoning (Salt & Pepper)
Water
Paper Towel

1. MMMINCE Boil the kettle. To a bowl, add the mince, ½ the sesame-soy sauce and some seasoning. Mix well. Trim the pak choi at the base, separate the leaves and rinse thoroughly. Boil the kettle. Make a slurry with the cornflour, adding in the warm water in 5ml increments. Set aside.

2. WONTON WRAPPERS Gently separate one wonton wrapper and place it on a dry surface so it sits like a diamond. Have the cornflour slurry nearby. Place a spoonful of the chicken filling in the centre of the wrapper. Dip your finger in the slurry and lightly wet the edges of the wrapper. Bring the two opposite corners up to meet in the middle, keeping the wrapper above the filling. Do the same with the remaining two corners, so all four corners are together at the top. Gently pinch the tips together to seal. Run your finger down each seam from the top to each corner, pressing and sealing the edges as you go. Set aside and repeat with the remaining wrappers.

3. BEAUTIFUL BROTH Place a deep pan over low to medium heat with a drizzle of oil. Dilute the stock with 300ml [400ml] of warm water. When the pan is hot, fry any remaining chicken filling, shifting as it colours, 2-3 minutes. Add the spring onion whites, the garlic and the miso paste until fragrant, 2-3 minutes (shifting constantly). Add the coconut milk, the diluted stock and the remaining sesame-soy sauce. Simmer for 3-4 minutes.

4. FOR SOME COLOUR To the broth, add the pak choi and carrot. Place a lid on and simmer until the veg is cooked through but still crunchy, 5-6 minutes. Remove from the heat, season and set aside.

5. READY. SET. STEAM. Place another pan (with a lid) over medium heat with a drizzle of oil. When hot, fry the wontons until a crisp layer forms on the bottom, 4-5 minutes. Add ¾ cup of water to the pan, place the lid on and let the wrappers steam until cooked through, 8-10 minutes. Remove from the heat.

6. JAPANESE CUISINE Bowl up the hearty broth, topped with the wontons. Sprinkle over the togarashi spice and the spring onion greens. Wow, Chef, what a dinner!