



Mushroom Dumpling Soup



5 servings



40 minutes

INGREDIENTS

MUSHROOM DUMPLINGS

- 180g cup mushrooms
- 50g shiitake mushrooms
- 10g garlic cloves
- 10g piece ginger
- ½ bunch chives
- ½ bunch coriander
- 2.5ml sesame oil
- 3g sea salt
- 2g cracked black pepper
- 1 packet gow gee or wonton wrappers

SOUP

- 1.5L vegetable stock
- 50g shiitake mushrooms
- 10g garlic
- 15g piece ginger
- 10g red chilli
- ½ bunch green shallots
- 5ml sesame oil
- 30ml soy sauce
- 20ml rice wine vinegar

METHOD DUMPLINGS

1. To make the dumplings, roughly chop the cup and shiitake mushrooms, crush the garlic, finely grate the ginger, chop the chives and coriander. Place in the food processor with the sesame oil and pulse for 1-2 minutes until combined. Season with salt and pepper to taste.
2. Take a gow gee wrapper and rest it on the palm of one hand then dip a finger from the other hand in water and lightly dampen the edge of the wrapper. Using a teaspoon add a small amount of the mushroom mixture to the centre of the gow gee wrappers. Fold in half to encase the filling then press the edges together to seal. Repeat this process until all of the mixture has been used.
3. Arrange the prepared dumplings in a lined bamboo or stainless steel steaming basket. Set aside.
4. Place the steaming basket on top of the saucepan of boiling water, ensuring the lid is in place and secured to contain the steam. Cook the dumplings for 15 minutes.

5. METHOD SOUP

1. Pour the stock into 3L pot.
2. Finely slice the shiitake mushrooms. Finely slice the garlic. Julienne the ginger. Cut the chilli into rings. Cut the shallots into 2.5cm lengths.
3. Keep some chilli for garnish and add all of the ingredients for the soup to the pot with the vegetable stock. Bring to the boil then reduce heat to low and allow to simmer.

TO SERVE

1. Once the dumplings are cooked, transfer them to serving bowls. Ladle the soup over the dumplings and serve with additional sliced chilli.