

# Frozen Dumplings Menu

Bags of 15 dumplings (£12.50 each)

Pork Belly

Cheeseburger

Aromatic Duck

Mushroom & Truffle (veggie)

Prawn & Chive

Halloumi & Courgette (veggie)

Satay Chicken

Spring Roll dumpling (vegan)

Spinach & Tofu (vegan)

Artichoke, sun-dried tomato (vegan)

Nutella dumplings (veggie)

Pecan Pie dumplings (veggie)

Strawberry Cheesecake dumplings (veggie)

Combos of 20 dumplings (£16 each)

## Street Food Classics

*5 Pork Belly, 5 Prawn & Chive, 5 Aromatic Duck and 5 Satay Chicken dumplings*

## New Favourites

*5 Cheeseburger, 5 Mushroom & Truffle, 5 Spring Roll, 5 Halloumi dumplings*

## Meaty Feast

*5 Pork Belly, 5 Aromatic Duck, 5 Satay Chicken, 5 Cheeseburger dumplings*

## Vegan Feast

*20 assorted dumplings – Spinach, Artichoke, Spring Roll*

## Veggie & Vegan Combo

*5 Mushroom & Truffle, 5 Halloumi, 5 Spring Roll and 5 Spinach & Tofu Dumplings*

## Desserts Galore

*20 assorted dessert dumplings – Nutella, Pecan pie, Strawberry cheesecake.*

**Bottle of Secret Homemade Chili Sauce - £10**

Drinks/prices available at request

**Need** Non-stick frying pan (with lid), any neutral vegetable oil (rapeseed, sunflower, olive), water. Do not defrost dumplings before cooking.

### Steps (The Ugly Dumpling way – steam-frying)

- 1) Pour two spoons of oil into the pan and let it heat for about 20 seconds
- 2) Place dumplings into the pan (reasonable quantity so there is plenty of space between them so they cook better)
- 3) Add water to cover the base of the pan
- 4) Put the lid on and let it cook for about 6 minutes (12 minutes for gluten free dumplings, add more water if necessary) or until water has fully evaporated (steaming the dumplings all the way through. **Important: give pan a little shake from time to time so they don't stick to the pan**)
- 5) Once water has evaporated add a tiny bit more oil for crispiness
- 6) Turn the dumplings when one side has gone slightly brown and crispy.  
Optional – crisp up all sides if you prefer it that way

### Potentially easier options 😊

*Steaming – using a bamboo or steel steamer, cook the dumplings all the way through until piping hot.*

*Boiling – place dumplings into boiling water and cook until they float to the surface (plus another minute).*

*In both cases crisping them up on a frying pan with oil as in steps 5 and 6 above is recommended, but not necessary!*

# PLATING AND GARNISHING SUGGESTIONS

If you invent new ways to serve them, share with us 😊

**Pork Belly, Aromatic Duck, Spinach & Tofu, Prawn & Chive** – spring onions, chili, sesame seeds, crunchy shallots – all work well depending on personal preference.

**Soy sauce is the perfect dip! Chili oil/sweet chili are superb too! Our homemade chili sauce is made for our dumplings though!**

**Cheeseburger dumplings** – ketchup/mustard goes well with them, you can serve them with ready-salted crisps or even chips!

**Mushroom & truffle** – would ideally require a dash of truffle oil on top, grated parmesan or other hard Italian cheese (we use vegetarian hard cheese)

**Halloumi & Courgette** – perfectly fine without garnish, but we suggest a dash of mint on top

**Artichoke & Sun-dried tomato** – goes well with any tomato-based sauce such as passata

**Spring roll dumplings** – we usually serve them with a miso-based sauce, however they are absolutely legendary with sweet chili sauce

## Dessert dumplings

We recommend frying them the same way as savoury, with the only difference that you add a lot more oil in step 5. They are best when deep-fried until crispy golden brown.

### Garnishing:

**Strawberry Cheesecake** – use strawberry preserve, you may also combine them with crushed digestive cookies. Strawberry sauce/coulis goes well with them too

**Nutella** – completely fine by themselves!

**Pecan pie** – for complete experience, dip them in a bit of honey!