

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 just about 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).

CAUTION – water must not boil too hard, slow boil with not too many bubbles.

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)

Thai Green Curry – we use coconut yoghurt flavoured with turmeric as garnish

Aubergine parmigiana – it is a complete dish, but we use paprika as garnish

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:

Rhubarb – any custard (vegan custard if you would like to keep it vegan like we do at our restaurant)

Nutella – completely fine by themselves!

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