STEAMED TURKEY DUMPLINGS

Ingredients:

- 200g turkey (you can use pork) mince
- 1 or 2 nashi pears chopped
- 2 spring onions, chopped
- 1 garlic clove chopped
- 1 tsp. fresh ginger, chopped
- 1 tsp. soy sauce
- 1 tsp. rice wine vinegar
- 1 tsp. lime juice
- 2 tbsp. coriander leaves, finely chopped
- 20 fresh flour wonton wrappers

DIPPING SAUCE

- 1/2 tbsp. lime juice
- 1 1/2 tbsp. lemon juice
- 2 tbsp. soy sauce

Method:

For the dipping sauce; just combine all ingredients and whisk. Season to taste.

Dumpling filling:
Mix all dumpling ingredients (except the wonton wrappers) together in a food processor and pulse, leave the turkey mince until last then pulse again, put mixture into a bowl.

Lay wonton wrappers on a lightly floured work surface and place a teaspoon of the mixture right in the middle of each.

Bring two opposite corners together, pinch to seal then repeat with the other corners. Dip your fingers in a little water to help seal the pastry and press together tightly - you will need to ensure there is no air inside as they may burst during cooking if there is.

Place a wok with water on high heat and bring to the boil.

Line a bamboo steamer with baking paper then add as many dumplings as you can comfortably fit in there and steam for 10 minutes or until the turkey is cooked through (open one up and test just to be sure).

Repeat with remaining dumplings. (A Traditional steamer can be used)