

Miele GALLERY

ON BANK

STEAMED DUMPLINGS

INGREDIENTS

- 1 pkg. wonton wrappers
- 1 cup bean sprouts
- ½ cup shredded carrot
- 1 bunch green onion
- 1 bunch cilantro

Choice to add firm tofu, shredded or meat like
Shredded pork, duck or chicken in hoisin sauce



PREPARATION

Shred cabbage and carrots, thinly slice green onion. Assemble wontons
Lay lettuce leaves in steam tray. Place dumplings on top, steam for 6 minutes at 212 degrees

Prepare sauce with the following ingredients to your taste

- Fish sauce
- Soy sauce
- Rice wine vinegar
- Ginger
- Green onion
- Sesame seed
- Brown sugar
- Maple syrup