

Sara B.

## Pumpkin Dumplings

### Ingredients

Fresh steamed and mashed pumpkin  
2 tablespoons fresh chopped coriander leaves  
2cm piece of fresh ginger, finely grated  
1 tablespoon sweet chilli sauce

Choose from the following:

½ can water chestnuts, roughly chopped  
½ can bamboo shoots, roughly chopped  
Finely sliced wombok cabbage  
Fresh chopped chives  
3 spring onions, finely chopped

Fresh gow gee wrappers

Method:

Prepare the vegetables by chopping and grating. Add to the cooled pumpkin and mix until well combined.

Bring to boil a pot of water big enough to fit a steamer on top. Line the bamboo steamer with a cleaned banana leaf cut to size.

Place a gow gee wrapper on a clean work surface, dusting off any excess flour. Place 1 teaspoon pumpkin mixture on the centre of each wrapper. Fold up edges and pinch together to enclose filling and form a pouch. Set aside.

Place dumpling in steamer (do not let the touch each other) and cook until translucent.

Makes approximately 32 dumplings.

