



## Cooking instructions from frozen

### Pan Fried/Steamed

Tools : non-stick fry pan with lid, cooking spray

1. Spray pan with oil
  2. Put pan on high heat
  3. Add dumplings
  4. Add 3/4 cup of cold water
  5. Place lid on pan
  6. Cook for 8-10 minutes
  7. When timer goes off remove lid to allow excess water to evaporate
- Note: If water dries up before 7 minutes add a touch more to avoid burnt bums
- Note: If crispy butts are what you're after, add a small amount of sesame oil at the end and fry until golden brown on the bottom.

Plate up with desired sauces and toppings.



### Steamed

Tools: Pan or pot + bamboo steamer

1. Line steamer with baking paper
2. Place dumplings in bamboo steamer
3. Bring 2 cups of water to boiling (maybe more dependant on pot/pan size and heat intensity)
4. Place steamer on the pot/pan
5. Cook for 8-10 minutes

Plate up with desired sauces and toppings

#### Suggested Toppings

- Slaw
- Soy sauce
- Black vinegar
- Chilli oil
- Sriracha mayo
- Kewpie mayo
- Sriracha sauce
- Crispy shallots
- Fried garlic
- Sesame seeds
- Spring onion
- Chopped chives
- Coriander



# Enjoy dumpling lover