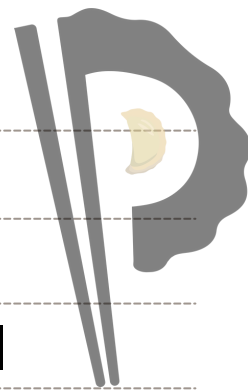


COOKING INSTRUCTIONS



Steaming

1. Bring a pot or wok of water to the boil
2. Line your steamer with baking paper
3. Place frozen dumplings in your steamer
4. Steam for 10 minutes
5. Serve and enjoy with our chilli oil or other condiments suggested below

Steam fry

1. Spray a flat non stick pan with cooking oil
2. Add frozen dumplings and heat in pan for 2-3 minutes
3. Add 1 cup cold water, immediately cover with a lid and let steam fry on a high heat for 8 minutes or until water has evaporated. (Add more water if evaporated before 8 minutes)
4. Once all water has evaporated, remove lid, add TAB sesame oil (or any oil) and continue frying for another 1-2mins until the bottoms are golden and crispy
5. Plate and enjoy with our chilli oil or other condiments suggested below

Boiled

1. Bring a pot or wok of water to the boil
2. Add frozen dumplings and stir gently
3. Bring to the boil and continue cooking for 10 minutes
4. Drain and serve immediately
5. Plate and enjoy with our chilli oil or other condiments suggested below

Condiment suggestions

- Soy sauce
- Black vinegar
- Peg & Pickle chilli oil
- Sriracha mayo
- Kewpie mayo
- Sriracha sauce
- Crispy shallots
- Fried garlic
- Sesame seeds
- Spring onion
- Coriander
- Chopped chives

Peg &
Pickle
KITCHEN

