

DIM SUM NIGHT

MY NEIGHBOURS THE DUMPLINGS



COOKING TIME:
25 MINUTES

SERVES 2

IN THE BOX

- (1) Wonton wrappers
- (2) Vegetable filling
- (3) Dumpling wrappers
- (4) Siu mai filling
- (5) Tofu
- (6) Preserved vegetables
- (7) Mixed herbs
- (8) Tofu sauce
- (9) Pine nuts
- (10) Rapeseed oil
- (11) Sui gok
- (12) Har gau
- (13) Chilli oil
- (14) Bubu arare
- (15) Chives
- (16) Salmon roe
- (17) Black vinegar

Banana leaves
Bamboo steamer (optional)

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SAME TIME NEXT WEEK?

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PHASE 1: PREPARATION

VEGETABLE WONTONS

1. Lay out the wonton wrappers (1) and spoon 1 tsp vegetable filling (2) into the centre of each.
2. Scrunch each one tightly into a 'purse', then rest the dumplings for 5 minutes.

SIU MAI

1. Form an 'O' shape with your thumb and forefinger. Place a dumpling wrapper (3) over the 'O', add 1 tsp siu mai filling (4) and stuff into the 'O'.
2. Push the filling down to make a firm and compact cup shape. Fold down the excess wrapper with a dab of water so it sticks down the sides, leaving the filling exposed at the top.
3. Repeat with the remaining wrappers, then rest the siu mai for 5 minutes.

TOFU SALAD

1. Gently remove the tofu (5) from its packaging and place on a serving dish. Dot over the preserved vegetables (6), then top with half of the mixed herbs (7) and all the tofu sauce (8) and pine nuts (9).

PAN PREPARATION

Saucepan 1: Find a saucepan in which the bamboo steamer can sit, or use your own steamer. Half-fill the pan with water and bring to the boil.

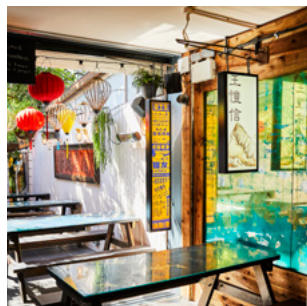
Saucepan 2: Pour all except a glug of the rapeseed oil (10) into a medium-sized saucepan. Warm over a medium-high heat for 4–5 minutes.

Saucepan 3: Fill another saucepan with water and bring to the boil.

PHASE 2: COOKING

1. Rub a banana leaf with a little rapeseed oil. Place it in the steamer and lay your siu mai on top. Close the lid and steam over saucepan 1 for 8 minutes.
2. When the siu mai have 2 minutes left, carefully place the sui gok (11) in saucepan 2, spacing them out so they don't stick together. Fry for approximately 2 minutes per side.
3. Meanwhile, remove the siu mai from the steamer and rest for 4–5 minutes.
4. Rub the other banana leaf with a little rapeseed oil. Place it in the steamer (make sure the water is still boiling) and top with the har gau (12). Close the lid and steam over saucepan 1 for 3 minutes.
5. Add the vegetable wontons to saucepan 3 and cook for 2 minutes.
6. Remove the sui gok from the oil and drain on kitchen paper.
7. Remove the har gau from the steamer and rest for a couple of minutes so the skins become slightly translucent.
8. Remove the vegetable dumplings from the water with a slotted spoon to drain any excess water and place decoratively on a serving plate. Dress with one-third of the chilli oil (13), then sprinkle over the bubu arare (14), the chives (15) and the remaining mixed herbs.
9. Plate up the dumplings and carefully dot salmon roe (16) over each siu mai.
10. Pour the remaining chilli oil and the black vinegar (17) into separate dipping pots and serve alongside the dumplings.

Every morning, the team at My Neighbours the Dumplings begins their day by hand-rolling fresh dumplings in the window of their Hackney restaurant. Founded by husband and wife Kristian Leontiou and Bec Wharton, the dumpling house fills each parcel with sustainable produce from across the UK, and specialist ingredients from China and Southeast Asia. Originally started as a pop-up, My Neighbours the Dumplings opened their first restaurant in Clapton in 2016, serving basket after basket of signatures such as siu mai, har gau and potstickers. Their second restaurant, with the dedicated dumpling kitchen, opened in nearby Hackney in 2019.



STORAGE

Transfer all components to the fridge as soon as received. **Ensure all chilled items are cold on arrival; do not eat if warm.**

CONSUME BEFORE

The Monday after delivery. See date on the sticker inside the box's lid.

GOT A QUESTION?

Email us at hello@dishpatch.co.uk

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INGREDIENTS

Wonton wrappers: wheat flour, water, **wheat** gluten, salt, maize starch, pasteurised **egg**, stabiliser: potassium carbonate E501, colouring E160a. **Vegetable filling:** carrot, **celery**, shiitake mushroom, water chestnut, dried radish, coriander, soy sauce (**soybeans**), sugar, potato starch, **sesame** oil, white pepper. **Dumpling wrappers:** wheat flour, water, **wheat** gluten, salt, maize starch, pasteurised **egg**, stabiliser: potassium carbonate E501, colouring E160a. **Siu mai filling:** pork (Yorkshire), prawns (**crustaceans**), ginger, shao xing wine (**sulphites**, alcohol), **sesame** oil, sugar, salt, cornflour. **Tofu:** water, **soybeans**, stabiliser: E516, acidity regulator: E575. **Preserved vegetables:** radish, salt, sodium erythorbate (E316), benzoic (E210), cabbage (**sulphites**), **sesame** oil, sugar, garlic. **Mixed herbs:** coriander, spring onion, red chilli. **Tofu sauce:** gluten-free tamari sauce (**soybeans**), sugar, water, xanthan gum (maltodextrin, thickener: xanthan gum (E415)), **sesame** oil. **Pine nuts.** **Rapeseed oil.** **Sui gok:** glutinous rice flour, **wheat** starch, water, sugar, rapeseed oil, potato, shallot, dried radish, water chestnuts, dried shiitake mushroom, truffle paste, truffle oil, soy sauce (**soybeans**), dark soy sauce (**soybeans**), salt, chives, potato starch. **Har gau:** **wheat** starch, tapioca flour, water, salt, fried garlic, **sesame** oil, prawns (**crustaceans**)(Ecuador). **Chilli oil:** rapeseed oil, shallot, garlic, dried chilli flakes, dried bird's eye chilli, Sichuan pepper, salt. **Bubu arare:** glutinous rice. **Chives.** **Salmon roe:** **fish** roe. **Black vinegar:** water, glutinous rice, **wheat** bran, sugar, salt.

ALLERGENS

For allergens, including Cereals containing Gluten, see ingredients in **bold**.
Made in a kitchen that handles all 14 allergens.