

How to Make Dumplings Online Class

Presented by Marcea Klein

In this home-made Dumplings class you will learn how to prepare your own dumpling wrappers from scratch. We will roll, fill and form tasty vegetarian boiled dumplings, to serve with a spicy, tangy dipping sauce.

The basic skills learned in this class can be built on later, as you experiment with different dumpling shapes, fillings and cooking methods.

A digital document containing full recipes and notes will be sent to all participants on the day of the class.

Please source the following ingredients and equipment before the start of your class. We can be flexible with the filling and dipping sauce ingredients, but the two flours are important...

INGREDIENTS

- Plain flour (150g, plus more for rolling)
- Bakers flour (50g)
- Some tapioca or arrowroot flour for dusting
- 1 medium carrot
- 250g soft tofu
- Approx. 5 mushrooms (fresh or dried can be used – shitake is great if available)
- Roasted sesame oil (or other vegetable oil can be used)
- A few shallots or a small bunch of chives
- A handful of sultanas (or other sweet dried fruit)
- Tamari soy sauce
- 2-3 cloves of garlic
- Fresh ginger (if available)
- Miso paste (approx. 1 tblsn / if available)
- 5 spice powder (or other Asian spices, or basil/oregano herbs)
- A handful of nuts or seeds for crunch (chopped walnuts, almonds or cashews – or pumpkin, sesame seeds, etc)
- Vinegar (apple cider vinegar is best)
- Sugar
- Salt and pepper
- Chilli (optional)

EQUIPMENT

- Basic kitchen utensils and mixing bowls, including a slotted spoon
- A rolling pin
- Chopping board and sharp knife
- Frypan with lid
- A large saucepan
- Clean teatowel (to cover dough)
- A round cutter for dumping wrappers, approx. 9cm (you can use a glass or jar lid)
- Serving plate ready to go
- Chopsticks for eating, if that's your thing

BEFORE THE CLASS

- Set up your device or laptop in a safe, sturdy position where you can see it with hands free
- Clear a clean working area and make sure your equipment and ingredients are close to hand
- Check your email for Zoom login details before the start of the class, and be ready to join waiting room up to 5 minutes before start time
- You can access Zoom via your browser, but for best results, we recommend you download the Zoom app to your device

Enjoy your class!