Vegetarian Steamed Dumplings

**What to do...**

1. Fill a pot halfway with hot water and place bamboo steamer on top. Turn heat onto medium.

2. Wash and finely slice leeks or white onion. Warm 1 Tbsp rice bran oil and gently sauté leeks/onion until translucent. Cool. (If using baby leeks, no need to sauté, just use raw). Add stem of bok choy and cook for 1 min.

3. In a large bowl add the leek mixture, grated carrots, shredded cabbage, chopped shallots, fresh ginger, coriander leaves, crushed garlic, S&P. Add tamari, hoisin sauce, sesame oil, egg, S&P, lightly stir to combine.

4. Remove 1 gow gee wrapper from package, covering the others with a damp cloth. Brush the edges of the wrapper lightly with water (not too much water). Place ½ rounded teaspoon of the tofu & veg mixture in the centre of the wrapper. Shape by bringing edges together and squeeze edges.

5. Place dumplings in steamer and steam for 10-12 mins.

6. Serve on 3 platters with a dipping sauce.

Dipping sauce – Combine in mortar & pestle, 2 ½ Tbsp light soya sauce, 2 Tbsp finely sliced coriander root and stem (well washed), 2 Tbsp finely diced ginger, 2 Tbsp finely sliced shallots (green onions), 2 Tbsp kecap manis (sweet soy), 2 Tbsp malt vinegar, ¼ tsp chilli oil (opt), 2 Tbsp sesame oil.

Serve with a cup of freshly steeped Green Tea.