Pork and Cabbage Pan-Steamed Dumplings

24 large dumplings; 6 per person with one-quarter of the dipping sauce · Active 1 hr 25 min · Total 2 hr 20 min

Skills: Making simple wrappers and pan-steaming raw-meat dumplings

Ingredients

- 2 1/2 cups all-purpose flour for dough (300 g)
- 2 tablespoons all-purpose flour for dusting (20 g)
- 3/4 cup warm water for dough (180 ml)
- 1 teaspoon fine salt (6 g), divided equally between dough and cabbage
- About 4 packed cups finely chopped green cabbage (400 g prepared before squeezing)
- 9 oz ground pork (250 g), kept refrigerated until mixing
- 1/2 small onion, very finely chopped (75 g prepared)
- 2 garlic cloves, finely grated (6 g prepared)
- 1 tablespoon finely grated fresh ginger (10 g prepared)
- 1 tablespoon standard soy sauce (15 ml)
- 2 tablespoons neutral oil (30 ml), divided into 3 portions of 2 teaspoons/10 ml
- 1 cup water for pan-steaming (240 ml), divided into 3 portions of 1/3 cup/80 ml
- 2 tablespoons plain white vinegar for dipping (30 ml)
- 2 tablespoons water for dipping (30 ml)
- 2 teaspoons sugar (8 g)

Set out

large mixing bowl, clean towel, rolling pin, knife and board, covered tray that fits refrigerator, 12-inch/30 cm nonstick skillet with close-fitting lid, broad spatula, food thermometer, small dipping-sauce bowl, oven able to hold about 200°F/95°C, heatproof plate for holding cooked dumplings

Allergens

wheat, soy. Check labels and substitutions.

Make it

1. Mix 300 g flour, 3 g salt and 180 ml warm water into a dough. Knead for 6–8 minutes until smooth, cover and rest for 20 minutes. Meanwhile, mix cabbage with the remaining 3 g salt, stand for 15 minutes, then squeeze firmly in a clean towel and discard the expressed liquid.

2. Mix squeezed cabbage, raw pork, onion, garlic, ginger and soy sauce until evenly combined. Cover and refrigerate. Wash hands and raw-meat equipment. Mix vinegar, dipping water and sugar in the small bowl and set aside.

3. Divide rested dough into 24 equal pieces, about 20 g each, and cover them. Using the measured dusting flour as needed, roll each piece into a thin round about 4 1/4 inches/11 cm across, with the edge a little thinner than the center. Keep rounds covered so they do not dry out.

Pork and Cabbage Pan-Steamed Dumplings

24 large dumplings; 6 per person with one-quarter of the dipping sauce · Active 1 hr 25 min · Total 2 hr 20 min

Skills: Making simple wrappers and pan-steaming raw-meat dumplings

4. Put about 1 heaped tablespoon filling, roughly 25 g, in each round, dividing all the filling evenly. Dampen the rim with a fingertip of water, fold into a half-moon and pinch the entire seam firmly closed. Arrange on the covered tray without touching and refrigerate completed dumplings while finishing the rest.

5. Heat 10 ml oil in the skillet over medium heat. Add 8 dumplings flat-side down and cook for 2 minutes. Carefully pour in 80 ml pan-steaming water and immediately cover. Reduce to medium-low and steam for 8–10 minutes, until wrappers are cooked and the thickest center reaches 160°F/71°C. If water evaporates before then, add a small splash of water and keep steaming.

6. Remove the lid away from your face. Let remaining water evaporate, then cook for 2–3 minutes more until bottoms are golden and release. Transfer to a plate; keep hot in a 200°F/95°C oven while repeating twice with the remaining oil, water and dumplings. Keep raw batches refrigerated until their turn.

7. Serve 6 dumplings per person and divide the dipping sauce between the 4 portions. Do not use a utensil that touched raw filling to serve the cooked dumplings.

Spend time instead of buying wrappers

Flour-and-water wrappers make a small pork purchase serve four people. The tradeoff is a longer hands-on session, which is stated honestly in the timing.

Ingredient labels

Standard soy sauce normally contains wheat. Check the soy sauce label for additional allergens. A poultry variation changes the required cooking temperature.

A useful detail

Three skillet batches and hand-rolled wrappers are included in the long total time. A plain sealed half-moon is sufficient; prioritize an intact seam and a safely cooked center.

Keep it well

Refrigerate cooked dumplings in shallow containers within 2 hours, or 1 hour above 90°F/32°C. Keep at 40°F/4°C or below for up to 3 days. Reheat a covered portion with a little water until 165°F/74°C at the center, then uncover briefly to re-crisp the base. This recipe is written for cooking the complete raw batch immediately; do not leave raw pork filling or formed dumplings on the counter while taking a long break.