



# MUSHROOM CHINESE YAM DUMPLING

## INGREDIENTS

300 Grams Harvest Gourmet Stir Fry Mince  
3 Tablespoons Cooking Oil  
100 Grams Shiitake Mushrooms  
150 Grams Huai Shan/ Chinese yam  
50 Grams Carrot  
2 Tablespoons Light Soy Sauce  
1 Tablespoon Sesame Oil  
20 Pieces Dumpling Skin  
50 Milligrams Black Vinegar  
20 Grams Ginger



## PREPARATION

- 1.** To prepare the filling, heat up the oil on medium heat by using a non-stick pan. Cook mushroom cubes for 1-2 minutes, then add in the Chinese yam, carrot, soy sauce, and sesame oil to cook for another 2-3 minutes. Pour into a big bowl.
- 2.** Add in Harvest Gourmet Plant-Based Stir Fry Mince to mix well with the mushroom filling.
- 3.** By using a teaspoon, scoop one spoonful of fillings to put in the middle of the dumpling skin.
- 4.** Dab your finger in a bowl of water to wet the seam of the dumpling skin. Fold it in half and slowly pinch the side to seal it properly. Arrange the completed dumplings on tray or plates.
- 5.** Prepare a wok of boiling water. Pour the dumplings in to cook for 4-5 minutes and wait until the dumpling floats to the surface.
- 6.** Once done, serve it with the condiments.

Recipe created by CHEF KC CHONG

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