



## CHINESE NEW YEAR RECIPE STEAMED BEEF AND ORANGE DUMPLINGS

### Ingredients

- Won ton wrappers

### Filling

- 640 g (1 lb. 6 oz.) Beef
- 320 ml (1 1/4 cup) water
- 160 g (6 oz.) ground pork fat
- 80 g (3 oz.) light soy sauce
- 60 g (2 oz.) potato starch
- 40 g (3 tbsp.) sugar
- 20 g (2 tbsp.) cornstarch of water chestnut starch
- 1 green onion, thinly sliced
- 1 tbsp. grated orange or tangerine zest
- 1 tbsp. finely chopped parsley
- 1 tbsp. baking soda
- 1 tbsp. sesame oil

Dumplings (or Chinese ravioli) are available in a multitude of recipes. The most famous dumpling is probably the jiaozi.

For a party, you can decorate a few of the dumplings with tiny edible flowers, such as little pansies. For an unusual and fragrant note, slip a few kaffir lime leaves in the dumplings; you can find them in Chinese grocery stores and some Asian shops. You can make the dumplings ahead and reheat them by steaming them just before serving. Always use the bamboo steamer as a serving dish.

### Preparation:

1. Chop the beef in fine pieces; marinate in the water and baking soda for 4 hours;
2. Add all the other filling ingredients except the orange zest to the marinated beef and whisk together or mix them in a food processor;
3. Form into small balls; place each one on a wonton wrapper and press together well; garnish with a pinch of the orange zest.

### Cooking:

1. Bring a pot of water to the boil;
2. Place the dumplings in a bamboo steamer; cover; place over the boiling water and cook over high heat for 8 minutes;
3. Turn off the heat and let the steam subside; serve hot or let cool before placing in the refrigerator.



H A P P Y N E W Y E A R