

VEGETARIAN STEAMED DUMPLINGS

makes: 30–40 dumplings

INGREDIENTS

1/2 pound firm tofu	1 tablespoon hoisin sauce
1/2 cup coarsely grated carrots	2 teaspoons sesame oil
1/2 cup shredded Napa cabbage	1 egg, lightly beaten
2 tablespoons finely chopped red pepper	1 teaspoon kosher salt
2 tablespoons finely chopped scallions	1/4 teaspoon freshly ground black pepper
2 teaspoons finely minced fresh ginger	water
1 tablespoon chopped cilantro leaves	35 to 40 small wonton wrappers
1 tablespoon soy sauce	Non-stick vegetable spray, for the steamer

Preheat the oven to 200 degrees F.

Cut the tofu in half horizontally and lay between layers of paper towels. Place on a plate, top with another plate, and place a weight on top (a 14-ounce can of vegetables works well). Let stand 20 minutes. After 20 minutes, cut the tofu into 1/4-inch cubes and place in a large mixing bowl. Add the carrots, cabbage, red pepper, scallions, ginger, cilantro, soy sauce, hoisin, sesame oil, egg, salt, and pepper. Lightly stir to combine.

To form the dumplings, remove 1 wonton wrapper from the package, covering the others with a damp cloth. Brush the edges of the wrapper lightly with water. Place 1/2 rounded teaspoon of

the tofu mixture in the center of the wrapper. Shape as desired. Set on a sheet pan and cover with a damp cloth. Repeat procedure until all of the filling is gone.

Using a steaming apparatus of your choice, bring 1/4 to 1/2-inch of water to a simmer over medium heat. Spray the steamer's surface lightly with the non-stick vegetable spray to prevent sticking. Place as many dumplings as will fit into a steamer, without touching each other. Cover and steam for 10 to 12 minutes over medium heat. Remove the dumplings from the steamer to a heatproof platter and place in oven to keep warm. Repeat until all dumplings are cooked.