



CHINESE DUMPLING WITH BLACK CAVIAR

INGREDIENTS

LOBSTER STUFFING:

100 g lobster meat
10 g Chinese chives
5 ml sesame oil
2 g white pepper
3 g sugar

SKIN:

100 g wheat starch
30 g cornstarch
50 ml boiling water
1 tsp. vegetable oil
1 g black caviar



DIRECTIONS

1. In a medium bowl, combine the wheat starch and cornstarch, and slowly stir in 50 ml of boiling water. With your hands, shape mixture into dough. Add 10 ml of boiling water if the dough is too dry. Don't overwork the dough, but shape for about 2 minutes until smooth and shiny. Leave and cover with a wet cloth.
2. To prepare the filling, place the lobster in a medium bowl and add the other ingredients. Cover and refrigerate for 1 hour to give the flavors a chance to blend.
3. To make the dumplings: Coat a paper towel with vegetable oil and use it to oil your cutting board or work surface, as well as the broad side of a cutting knife or cleaver (a cleaver works best). Keep the dough covered to prevent it from drying out.
4. Roll into a ball and then flatten it by pressing it in the palm of your hand. Lay the dough on the work surface and press down with the oiled side of the knife or cleaver to form a circle that is 2 1/2 - 3 inches in diameter. Add a heaping tea-spoon of filling.
5. Carefully lift the upper edge of the wrapper and fold it over the filling. Use your thumb and forefinger to form pleats in the dough, and pinch the edges closed.