

COOKING INSTRUCTIONS

STEAM

1. Bring water to boil in pot.
2. Place steamer on top of pot.
3. Use wax liners to avoid sticking.
4. Place dumplings in steamer
5. Cover steamer with lid for 8-10 mins.
6. Serve with soy, vinegar or chili oil.

BOIL

1. Bring water to boil in pot.
2. Place dumplings directly into water.
3. Boil for 3-5 minutes.
4. Ensure dumplings are cooked when they rise to surface of water.
5. Serve with soy, vinegar or chili oil.

PAN-FRY (WITH WATER)

1. Lightly oil pan and put on medium heat.
2. Place dumplings in pan.
3. Pour in cold water, submerging 1/3 of the dumplings.
4. Add in 2tbsp of oil.
5. Cover pan with lid.
6. Adjust temp to high and cook until water evaporates.
7. Adjust pan to medium heat.
8. *opt. Add spring onions.
9. Cook for another 2 mins or until golden-brown on underside.
10. Serve with soy, vinegar or chili oil.

FRY

1. Place dumplings in lightly oiled pan on medium heat.
2. Turn once, fry until golden-brown and crispy on two sides.

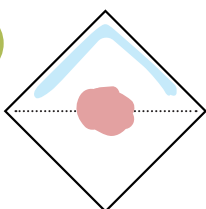
FRIED RICE

1. Cut off corner of pack, microwave for 40sec.
2. Lightly oil pan and put on medium heat.
3. Empty rice into pan.
4. *opt. Add any extras as desired (e.g. spring onion or egg)
5. Stir fry for 2-3 mins.
6. Serve and garnish as desired.

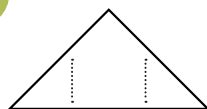
HOW TO FOLD

EASY METHOD

1



2



3



1. wet top edges with water, fold in half to make triangle
2. fold in sides, wet bottom corner and stick corners together

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