

Spring Onion Oil

Season: All

Makes: Approximately 5 tablespoons

Fresh from the garden: ginger, spring onions

This oil adds an extra layer of flavour when poured over hot dumplings before serving. Try it with **Prawn & Pork Dumplings**.

Equipment:

metric measuring spoons
clean tea towel
chopping board
cook's knife
fine grater
small frying pan
wooden spoon
small bowl

Ingredients:

3 tbsp sunflower oil
4 spring onions, thinly sliced
3-cm piece ginger, finely grated
½ tsp salt

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat the oil in the small frying pan over a medium heat for 3–4 minutes.
3. Add the spring onion, ginger and salt, then stir for 30 seconds until the mixture becomes soft.
4. Transfer to the small bowl and set aside to cool.

