

Potato Potstickers

Season: Autumn/Winter/Spring

Makes: 32 dumplings

Fresh from the garden: coriander, garlic, green chilli, onion, potatoes, spring onions

Recipe source: Simon Bryant

Note: You will also need the **Wheat Dumpling Dough** and **Dipping Sauce** recipes.

Equipment:

metric measuring scales,
jug and spoons
2 clean tea towels
chopping board
cook's knife
vegetable peeler
large saucepan
colander
mouli, potato ricer or
potato masher
medium-sized bowl
2 large heavy-based
frying pans, 1 with lid
wooden spoon
bamboo steamer
wok or pan large enough
for the steamer
tablespoon
pastry brush

Ingredients:

1 quantity of **Wheat Dumpling Dough**, rolled into 32 rounds

For the filling:

4 floury potatoes, peeled
and halved
2 tbsp sunflower oil, plus extra for
brushing and frying
1 tsp cumin seeds
2 tbsp brown mustard seeds
1 onion, very finely chopped
2 garlic cloves, crushed
1 long green chilli, finely chopped
2 tsp powdered turmeric
2 tsp garam masala
200 g firm tofu, crumbled
2 spring onions, green parts only,
finely diced
1 handful of chopped coriander
leaves

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.

To make the filling:

1. Place the potato in a large saucepan of cold salted water.
2. Bring to a simmer over a medium heat and cook the potato for about 15 minutes or until tender.
3. Drain the potato and wash and dry the saucepan.
4. Return the potato to the dry saucepan over a low heat for 2 minutes, to help them dry out further.



5. While the potatoes are still warm, pass them through a mouli or potato ricer, or mash with a potato masher. Set the mash aside in the medium-sized bowl.
6. Heat the oil in a heavy-based frying pan over a medium heat.
7. Add the cumin and mustard seeds and stir for 30 seconds until they become highly aromatic (but not for too long, or they will burn and become bitter).
8. Add the onion, garlic, chilli and turmeric and sauté for 2 minutes until the onion has softened.
9. Stir through the garam masala and tofu, then remove the pan from the heat.
10. Fold the contents into the mash and combine well. Add the spring onion and coriander and set the filling aside to cool.

To assemble and cook the potstickers:

1. Place a large bamboo steamer over a wok or saucepan half-filled with water and set at a gentle simmer.
2. Spoon 1 tablespoon of the filling onto a disc and lightly wet the edges with a pastry brush or your finger.
3. To create a half-moon shape, gather one side of the disc into pleats about 5 mm wide and fold it up to meet the unpleated side, pinching the edges to seal. Repeat with the remaining filling and discs.
4. Lightly brush the base of the bamboo steamer with oil and, working in batches, steam the dumplings for 10–12 minutes.
5. Preheat a heavy-based frying pan with a tight-fitting lid over a medium heat and add just enough oil to coat the base of the pan.
6. When the oil is hot, place the dumplings into the pan, flat side down (you may need to work in batches). Cover with the lid and shake the pan to coat the dumplings in the oil; they will stick a bit, but try and get them all to move in the first 5 seconds of cooking to achieve an even layer of oil between the pan and the dumplings.
7. Fry the dumplings until their bases are golden and crisp.
8. Serve with bowls of **Dipping Sauce**.

