

GREEN DUMPLINGS WITH SOY CHILLI DIPPING SAUCE

Equipment needed –

Small knives chopping boards, large bowl, microwave proof bowl, garlic crusher, measuring spoons, 3 small serving platters, 3 small serving bowls, 3 teaspoons, colander and a large saucepan.

Ingredients from the Garden –

- 300 grams of silver beet, trimmed
- 125 grams of bok choy leaves
- 1 cup of chopped garlic chives
- 2 cloves of garlic
- 1 ½ tablespoons finely grated ginger

Ingredients from the Pantry –

- 2 tablespoons of soy sauce
- 240 grams of round gow gee wrappers
- 2 teaspoons sesame oil

Soy Chilli Dipping Sauce

- ¼ cup of soy sauce
- 2 tablespoons Chinese black vinegar
- 1 teaspoon caster sugar
- 1 teaspoon of sesame oil
- 1 teaspoon chilli oil
- 1 green onion sliced thinly

Serves-

- 28 students