

Pork and Kimchi dumplings



These steamed little parcels filled with ground pork and kimchi will delight the taste buds. The kimchi adds a hint of spiciness and savouriness and the addition of butter brings a juicy richness to every bite.

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Ingredients

- 500 g ground pork
- 2 spring onions, thinly sliced
- 1 cup kimchi, chopped
- 70 g butter, softened
- 1/2 tsp salt
- 1 packet dumpling wrappers

Method:

1. In a large bowl, combine the pork, spring onions and kimchi. Mixing with your hands, season with salt and pepper and fold in the softened butter.
2. Work the mixture until all ingredients are well incorporated and paste-like.

3. To make the dumplings, place filling in the middle of the wrapper, paint the edges of the wrapper with your finger with water. Fold the wrapper in half and pinch edges together to seal.
4. Steam dumplings over a large pot of boiling water. Place dumplings in a single layer, cover and steam for 6-7 minutes or until the wrapper is translucent and dumplings feel firm to the touch.
5. Serve with soy, sesame and chilli oil.