



Tofu Chive Dumplings Cooking Classes



These dumplings are reminiscent of shrimp and chive dumplings served at dim sum and the homemade dumplings my mother made growing up, but made vegan! They have a filling made with tofu, mushrooms, and Chinese chives that we will scoop into wrappers, before folding closed. We will boil half and pan-fry the other half so that we can enjoy both methods. Finally, the dumplings will be served with a simple soy sauce-based dipping sauce and chili oil.



Ingredients: around 25 dumplings

Filling:

Firm tofu, 1 block

Rehydrated shiitake mushrooms, 1 cup finely diced

Chinese chives, bundle sliced

Carrot, 1 medium finely diced

Ginger, 2 Tbsp minced

Garlic, 3 cloves minced

Ground Black pepper to taste

Ground White pepper to taste

Vegetarian oyster sauce, 2 Tbsp

Sesame oil, 1 Tbsp

Cornstarch, 2 tsp

Wrappers:

1 package of store bought wrappers round or square (dumpling or wonton wrappers)

Sauce: (all easily adjusted to taste)

Soy sauce, 2 Tbsp

Sesame oil, 1 Tbsp

Black vinegar, 1 Tbsp

Scallions, 2 finely sliced

Chili oil to taste (recipe linked here: <https://tiffycooks.com/the-best-homemade-chili-oil-you-will-ever-try/>)




Instructions:

1. Rehydrate dried mushrooms in a container with water and place overnight or for several hours in the fridge.
2. In a pan on medium-high heat, sauté the mushrooms for 5-10 minutes until some of the moisture is released. Set aside to cool.
3. In a large bowl, smash the tofu and mix with the chives, carrot, ginger, garlic, and mushrooms. Add and mix in the seasonings and cornstarch. Set aside.
4. Trace around the edges of a wrapper with water. Scoop a tablespoon of filling in the center. Fold the wrapper with several creases and pinch the edges closed. Attached here is a video with thorough instructions, we will do style #4 gold ingot and #11 half-moon with pleats: https://youtu.be/d9Ybdz_aWwg.
5. For boiled dumplings: In a large pot, boil enough water to submerge the dumplings. Boil the dumplings until they float.
6. For pan-fried dumplings: grease a wide-based pan with any cooking oil and place the dumplings seam side up. Add a small amount of water and cover with a lid. Cook until the wrapper becomes transparent and cooked through, the bottom should brown.
7. For the dipping sauce, mix the soy sauce, sesame oil, and black vinegar with the scallions and optional chili oil.
8. Enjoy!

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