



Nagaimo and Mushroom Dumpling (Serves 4 - 6)

Fresh Nagaimo, peeled and finely chopped	200 g
Fresh Shitake mushroom, cleaned and finely chopped	100 g
Goji berry, soaked and drained	30 g
Minced pork	500 g
Salt	1 tsp
Soy sauce	3 tbsp
Shaoxing Wine	1 tbsp
Minced ginger	1 tsp
Cornstarch	2 tbsp
Chopped spring onion	1 tbsp
Sesame oil	2 tsp
Oil	1 tbsp
Shanghai wonton wrapper	1 packet

Method:

1. Mix minced pork, salt soy sauce, ShaoXing wine, ginger, spring onion and cornstarch in a bowl until well combined.
2. Add in nagaimo, shitake mushroom, wolfberry, sesame oil, and oil mix well.
3. Place a spoonful of filling over a piece of wonton wrapper and wrap into wonton.
4. Bring a pot of water to boil, add in wonton and cook for 15 - 20 minutes, transfer to serving plate, serve with sauce or vinegar.