



RECIPES

DUMPLING WRAPPERS



INGREDIENTS

180g	Prima Hong Kong Flour
20g	Tapioca Starch
70g	Hot Water
35g	Cold Water

PROCEDURE

1. In a mixing bowl, combine Prima Hong Kong Flour and tapioca starch.
2. Gradually add hot water followed by cold water into the bowl. Stir with a large wooden spoon until lumpy bits are formed.
3. Knead the dough for 2 minutes in the bowl. Turn the dough out onto a work surface and knead until it becomes soft and elastic.
4. Cover the dough with a slightly damp paper towel and plastic wrap it. Let it rest for 30 minutes.
5. Divide the dough into half and roll it into an even rope.
6. Cut the rolled dough into 10 pieces of 15g dough balls evenly and flatten it to form a flat disc.
7. Dust tapioca starch onto the work surface and roll out the dough to 3.5 inches with a rolling pin.
8. Keep rolled wrappers under a damp paper towel to prevent it from drying or freeze them in a re-sealable bag for later use.