

Momos with Spicy Yellow Sauce

Enjoy a delicious serving of momos, a popular Himalayan dumpling, paired with a vibrant and spicy yellow sauce that adds a zesty kick to each bite. Perfect for a quick snack or a party appetizer!


45 min

Total time

medium

Difficulty

350

kcal / serving

Ingredients

- For the momos:
- 100g all-purpose flour
- 50ml water
- 50g finely chopped cabbage
- 50g finely chopped carrots
- 25g chopped spring onions
- 1 tsp ginger-garlic paste
- Salt to taste
- For the yellow sauce:
- 1 tbsp mustard
- 1 tbsp mayonnaise
- 1 tsp chili sauce
- 1 tsp lemon juice
- Salt to taste

Steps

- 1 In a bowl, mix the flour and water to form a smooth dough. Cover and let it rest for 30 minutes.
- 2 In another bowl, combine cabbage, carrots, spring onions, ginger-garlic paste, and salt to prepare the filling.
- 3 Roll out the rested dough into thin circles. Place a teaspoon of filling in the center of each circle.
- 4 Fold the edges to seal the momos, pinching them to form pleats.
- 5 Steam the momos in a steamer for about 15 minutes until they are cooked through.
- 6 For the yellow sauce, mix together mustard, mayonnaise, chili sauce, lemon juice, and salt until smooth.
- 7 Serve the hot momos with the spicy yellow sauce for dipping.