

Savory Mushroom Dumplings

Delight in these homemade mushroom dumplings, filled with a savory mixture of mushrooms, garlic, and herbs. Perfectly steamed, they offer a burst of flavor in every bite.


30 min

Total time

medium

Difficulty

250

kcal / serving

Ingredients

- For the Dumpling Dough:
- 1 cup all-purpose flour
- 1/3 cup water
- 1/4 tsp salt
- For the Filling:
- 1/2 cup mushrooms, finely chopped
- 1 clove garlic, minced
- 1 green onion, chopped
- 1 tsp soy sauce
- 1 tsp sesame oil
- Salt and pepper to taste
- For Serving:
- Soy sauce or dipping sauce of choice

Steps

- 1 In a bowl, mix the flour and salt. Gradually add water until a dough forms. Knead for about 5 minutes until smooth.
- 2 In a skillet, heat sesame oil over medium heat. Add garlic and sauté for 30 seconds until fragrant.
- 3 Add the mushrooms and cook until softened. Stir in green onions, soy sauce, salt, and pepper. Let the filling cool.
- 4 Roll the dough into thin sheets and cut into circles.
- 5 Place a spoonful of the filling in the center of each circle, fold and pinch to seal.
- 6 Steam the dumplings for about 10-12 minutes until cooked through.
- 7 Serve hot with soy sauce or your favorite dipping sauce.