



Ingredients

- 300 g Dumpling skin, raw
- 250 g Chicken Thigh
- 150 g Prawn, minced
- 3 sudu besar Water
- 90 g Water Chestnut, minced roughly & water squeezed out
- 50 g Carrot, minced
- 6 g Garlic, shredded
- 2 g Ginger, shredded finely
- 30 g Spring Onion, minced
- 35 g MAGGI® Oyster Sauce
- 4.5 g MAGGI® CukupRasa™
- 6 g Light soya sauce
- 1.5 g Sugars, Granulated
- 0.3 g White pepper
- 15 g Tapioca Flour
- 2 L Water
- 15 g Garlic (crushed)
- 14 g Sliced Ginger
- 30 g Spring Onion Root
- 0.4 g White pepper
- 3 g MAGGI® Chicken Stock Cube

Instruction

1. In a chopper, minced the chicken thigh, prawn, and water until soft
2. Put the minced ingredients in a bowl. Mix ingredient B with the minced ingredients.
3. Prepare the dumpling skin and Filling: Take one piece of dumpling skin, add about a teaspoon of filling in the middle.
4. Wet the sides: Brush a bit of water
5. Fold & Stick: Fold the dumpling skin into a semi-circle shape and push the side to seal, removing the air.
6. Boil water, add 5 - 8 dumpling and cook for 4 minutes or until cooked.
7. Add all the ingredients into a pot and let it boil.
8. Simmer for 10 minutes.
9. Serve the dumplings with the soup and spring onion.

Nutrition

Carbohydrates	21.81 g
Energy	227.83 kcal
Fats	11.84 g
Protein	7.32 g

🕒 29 Minutes

⊕ 10