

Egg and Mushroom Potstickers



Preparation time:	25 mins
Serves:	8 people
User Rating:	★★★★☆

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These little crispy fried dumplings, created by SBS Food Editor and superb home cook, [Camellia Ling Aebischer](#), are filled with a vegetarian-friendly egg and mushroom mix. You could use any kind of mushroom from king oyster to shiitake.



Ingredients

- 4 eggs
- 2 tbsp sesame oil
- 6 mushrooms, chopped (about 400g)
- Salt and white pepper, to season
- 1 tbsp Shaoxing cooking wine, or soy sauce or sherry
- 2 spring onions, finely sliced
- 1 x 30 packet of dumpling wrappers
- 1 tbsp neutral oil, for cooking

Method

1. In a medium non-stick pan over medium heat add half the sesame oil and the eggs. Cook for a minute until 75% done and still a bit runny. Remove from the heat and set aside in a mixing bowl.
2. Add the remaining sesame oil and the mushrooms to the pan, season well with salt and white pepper. Add the shaoxing cooking wine and cook, stirring occasionally until softened and the liquid has evaporated, about 5 minutes.
3. Place the mushrooms in the bowl with eggs, season lightly again with salt and white pepper and add the spring onions. Mix together breaking up any large chunks of egg. The sticky bits of uncooked egg will help bind the mix and also finish cooking inside the dumpling.
4. One at a time, fill each dumpling wrapper with a small spoonful of the mix. Seal the wrapper first in the middle, then pleat each side twice to form a neat little dumpling. Press them gently onto the bench to create a flat bottom for the dumpling to rest on. Repeat til all the wrappers are used up.
5. Place your cleaned frypan back over medium-high heat and working 10 at a time, add the dumplings to the pan in a single layer. Add 2 tbsp of water, and a drizzle of neutral oil. Place a lid on the pan and steam until all the water has evaporated. Cook for a further minute or two until a crust forms on the bottom of the dumplings. Repeat with remaining dumplings.
6. Serve these with black vinegar or soy sauce and your favourite chilli oil.

