

More fun with a pasta machine – Chinese dim sum



Well we already told you about making pasta, but that's not the only thing you can use a pasta machine for. We also made Pot Stickers.

Pot stickers are little Chinese dumplings (won ton) which are fried on one side to get them all brown and crunchy and then steamed to cook the filling and the rest of the outer casing. This way giving you a mixture of textures and flavours.

You can serve them with all sorts of dipping sauces, we've even eaten them with salad but this week we served them with a noodle soup. (We love Chinese food so have a few recipes under our belt that we'll share with you, if you're good).

So how do you make them?

Ingredients for won ton wrappers (serves 2 – 4)

Well essentially, the wrappers are just pasta. You'll see some recipes with water some without but we used the same recipe as we used for our pasta.

- 100 grams pasta flour
- 1 egg

- salt & pepper

Mix it together into a ball of dough and then chill in the fridge for half an hour wrapped in cling -film. Once chilled, you need to roll it out as thin as you possibly can and then cut your little wrappers. We used a cookie cutter.

Ingredients for the chicken and leek filling (serves 2 – 4)

- 200 grams minced chicken
- 2 tablespoons of finely chopped leeks
- 1 finely chopped spring onion
- 2cm piece of peeled ginger, finely chopped
- 2tsp sesame oil
- 1 tsp shaoxing rice wine
- salt & pepper
- 1 egg yolk
- 1 tbsp ground nut oil (for frying)

Combine the chicken, leek, ginger, spring onion, shaoxing, sesame oil, salt & pepper. If need be you can use a little egg white to combine.

Making the pot stickers



Take one of your won ton wrappers and place it in the palm of your hand. Then add a tea-spoon of filling to the centre.

Just like with pasta you want to brush around the edge with water or beaten egg yolk to help stick the wrapper together and stop your filling from escaping. Next fold the wrapper over and start pinching the edges together to seal.

To stop them sticking while you make the others, we usually sit them on a floured board.



Cooking your pot stickers

As I said earlier, pot stickers are both fried and steamed, so here's how you get that mix.

Heat the ground nut oil in your wok over a medium heat then add your pot stickers arranging them around the bottom and lower sides. Fry for about 30 – 60 seconds, just enough to begin to go golden.

Then pour around 200 ml of water into the pan to create steam and cover the pan. Allow them to steam for around 5 – 8 minutes. (Don't let the pan dry out, top up the water if you have to).

Our favourite dipping sauce

To make a dipping sauce for the pot stickers, mix together 2 tbsp of runny honey and 1 tbsp light soy sauce with 1 tbsp chopped chives.

Serve your pot stickers crispy side up, heaped on a plate and let your dinner guests help themselves.

Fun with a pasta machine

Well this week has been a week of fun with the pasta machine, and just how versatile is a pasta machine?



Well let me tell you. We'll start with pasta...

Ravioli with butternut squash filling

Ok firstly, for those of you who fancy making pasta, it is dead easy, like so easy it's almost disappointing. You don't even need a pasta machine to roll it; you could do it with a normal rolling-pin. However a pasta machine just makes life a little easier.

So what do you need?

Ingredients for pasta (serves 2)

- 100 grams pasta flour
- 1 egg
- salt & pepper to taste

Yup it's that simple, just mix it together to form a ball of dough, wrap it in cling-film and then leave it in the fridge for half an hour. Then roll it out as thin as you can.

Ingredients for the butternut squash filling

- 200 grams butternut squash
- 1 tsp olive oil
- 1/2 small red onion
- 20 grams manchego cheese (or your choice maybe pecorino)
- pinch nutmeg
- salt & pepper

Ok, here's what we did.

Cut the squash into chunks of about an inch and then toss in a bowl with the oil and salt and pepper to get them all coated. Then roast them on an oven tray at about 180/200 for fan, for 25 mins.

After the 25 min mark, scatter the thinly sliced onion over the top and roast for another 10 mins before putting aside to cool before blitzing it in the food processor and adding the cheese and nutmeg to make a thick orange puree. Easy peezy!

Ok now for the fun, making up the ravioli.

Ok once the dough has been sitting for half an hour, it will be ready to roll. Whether you use a pasta machine or a rolling-pin, the idea is to get two, long strips of pasta dough as thin as you possibly can. Take your time over this as the pasta being too thick can ruin your dish, you want **THIN!**



Did I emphasise that enough?

Ok so you should end up with two long strips of pasta, about the width of your ravioli, or slightly wider. Now is the time to decide how big your pasta is going to be so that you can work out how far apart to put your filling before laying the other strip on top to make the little parcels of nom.

Now start spooning a little filling onto one of the strips, don't put too much on there, about a teaspoon full does.

Once you have your filling spooned onto the pasta, the actual work begins Use a little water to go around the edges of the pasta (filling) to help it all stick together. Then carefully lay your second strip on top of the first.

You need to go around each little lump of filling and carefully press down the pasta making sure to get all the air out and seal the two pieces together. It's worth taking your time here because you don't want pasta filling leaking out. That would be a horrible waste.

Then once you are happy, use a knife or a cutter and cut out your little parcels of pasta. Tah Dah! Dead easy.

To cook, just get some salted water boiling and cook them for about 2 or 3 minutes and then add the sauce of your choice.