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## Royal Thai Sculpted Dumplings

In this class Chef Poranee will teach you how to make these unique dumplings that in the olden days were a part of Royal Thai Cuisine.

Chor Muang ช่อม่วง (Thai Royal Flower Dumplings)

Khanom JeebThai ขนมจีบไทยตัวนก (Steamed Snowbird Shaped Dumplings)

Plaited Dumplings ปลิ้นปลิ้น (Twist-Plaited Vegetarian Thai Dumplings)

### Ingredients (this will make around 25 pieces)

#### Dough

Rice Flour	100g
Glutinous Rice Flour	1 Tablespoon
Potato Flour	2 tsp
Arrowroot Flour	2 tsp
Water	75 ml
Coconut milk	2 Tablespoon
Vegetable oil	1 Tablespoon
Food colouring (purple)	few drops

#### Flour – for kneading

Potato Flour	2 Tablespoon
Rice Flour	1 Tablespoon

#### Fillings:

Mince chicken/pork	100g
Coriander pepper and garlic (blend it together by mortar or blender)	1 tsp
Chopped onion	20g
Maggi sauce	1/2 tsp
Sugar	1/2 tsp
Soya sauce	1 Tablespoon

#### Vegetable filling

Bamboo shoot (finely chopped)	50g
Shiitake mushroom (finely chopped)	20g
Onion (finely chopped)	20g
Maggi sauce	1/2 tsp
Sugar	1/2 tsp
Palm sugar	1 Tablespoon
Soya sauce	1 Tablespoon
Vegetable oil	1 Tablespoon

Put onion into a wok with vegetable oil cook until soft, add all other ingredients stir until it reduces to a dry mixture, put aside to cool.

#### Extras

Crispy fried garlic  
Salad leaves  
Coriander  
Tool (brass tweezers)

### METHOD

#### Mixing dough

Put all flours into a deep pan.  
Mix water, coconut milk and oil together, add slowly into flour (make sure that there are no lumps)  
Put into a pan with medium heat, keep stirring and let it cook for 70%.

Turn it out to a board and knead until it forms a smooth dough

Divide the dough into small ball around 2 cm.

#### To make dumpling plain shape (white dough)

Flatten each dough into a circle about 5cm diameter, add a teaspoon of filling; cover it into fan shape, pleat the edge by twisting the dough by hand

#### To make flower shape (purple dough)

Flatten each dough into a circle about 5cm diameter, add a half teaspoon of filling roll into a ball shape, pleat equally around the ball shape using the tweezers to form flower.

#### To make chick shape (white dough)

Flatten each dough into a circle about 5cm diameter, add a half teaspoon of filling cover it, mould into a shape of teapot pleated round in a shape of chick using the tweezers.

#### Steam

Steam for 5 to 6mins to cook.