

# Vegetarian Dumpling, Soy Sauce, Honey and Lemon, scallions

## Recipe for 4

### Description

A tasty and easy to make vegetarian bite that is as good as a canapé as it is a main course!

### Ingredients

#### Dumplings

- 12 Leaf(ves) Wonton wrappers
- 1 Lb Button mushrooms
- 1 Unit(s) Green onion
- 1 Unit(s) Onion
- 1 Large Carrot
- 2 Clove(s) Chopped garlic
- 4 Tbsp Soy sauce
  
- Salt and pepper
- Olive oil

#### Dipping sauce

- 120 Ml Soy sauce
- 2 Tbsp Honey
- 1 Unit(s) Lemon
- 1 Tbsp White and black sesame seeds
  
- Salt and pepper
- Olive oil

#### Garnishes

- 1 Unit(s) Lime zest(s)
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **30 mins**
- Preheat your **Vapeur** at **212 F°**

#### Preparation

Slice the mushrooms and then cut them again to get matchsticks. Peel the carrots and then grate them with the help of a cheese grater. Peel and mince the garlic. Slice the scallions diagonally. Set some scallions aside for the garnish at the end. Peel and mince the onion.

#### Garnishes

Dans une poêle chaude avec de l'huile, faites revenir l'oignon, ajoutez les champignons et l'ail, apporter une belle coloration. Ajoutez la carotte, faites revenir une minutes, ajoutez la sauce soya, laissez réduire 1 minute. Sortir du feu la poêle, ajoutez-y les sifflets d'oignon vert. Rectifiez l'assaisonnement, réservez dans le frigo pour faire refroidir l'ensemble.

#### Dumplings

On your wonton wrapper, place a tsp of the filling in the center. With your finger tip, wet the edges

of the dumpling. Using your fingers, fold the wrapper over itself to close it and press the edges to seal the stuffing inside.

If you are using square wrappers you will end up with triangular dumplings and with round sheets you will have half moons. Both are great, it is a matter of preference or regional availability.

### Cooking the dumplings

#### Boiling

Cook them in a pot of salted boiling water for 1-2 minutes. You can also use a steam oven for this.

#### Searing

In a hot skillet with a good quantity of oil, pan fry the dumplings to give them a nice golden and crispy texture. You can always deep fry them as well.

### Soy sauce

In a sauce pot, bring the soy sauce to a boil. Add the honey, lemon juice and sesame seeds and let reduce for 3-5 minutes, or until you reach the desired consistency and concentration of flavors.

### Plating

In a deep plate or bowl, place the desired number of dumplings per serving. Drizzle with the soy sauce, sprinkle with scallions and sesame seeds. Garnish with fresh lime zests and enjoy!

**Bon appétit!**