



AUSTRALIAN **GOURMET** TRAVELLER
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2017



SOUTH EAST ASIAN SNACKING *with*

BEN BERTEI

RICK SHORES

Sour pork dumpling cabbage cups with sweet chilli and roasted rice

Prep time 45 mins, cook 50
(plus cooling, curing),
Makes 12

Start this recipe a day ahead

- 60 gm pork rind, nearly all fat trimmed
- 125 gm pork loin fillet, coarsely chopped
- 1 tbspm nam powder seasoning mix (see note)
- 1-3 red birdseye chillies, finely chopped
- 12 gm garlic (2-3 cloves), pounded using a mortar and pestle
- 40 gm (about 2) long red chillies, coarsely chopped
- 125 ml (½ cup) rice vinegar
- 120 gm caster sugar
- 2 tsp jasmine rice
- 12 square white wonton wrappers
- 1 eggwhite, lightly beaten
- 3 green cabbage leaves, cut into twelve 8cm rounds using a ring cutter
- 12 leaves Thai basil

1 Bring a saucepan of water to a simmer, add pork rind and simmer gently over medium-low heat for 40-50 minutes until tender. Drain, then, when cool enough to handle, cut it into strips about 5cm wide, then finely slice, about 2mm wide.

2 Blend pork loin in a small food processor, scraping down sides, until a fine paste forms. Combine blended pork, rind, nam powder seasoning, chillies and garlic in a bowl and knead until sticky (20-30 seconds). Divide between two snap-lock bags and roll each into a 2cm diameter by 18cm-long log, pressing air out as you roll. Refrigerate for 24 hours to cure.

3 Meanwhile, blend long red chillies in a small blender until finely chopped, scraping down sides. In a small saucepan, combine vinegar and sugar over medium-high heat, stirring to dissolve the sugar, and bring to a simmer. Add blended long red chillies and a pinch of sea salt flakes. Adjust to medium heat, simmer to reduce to

coating consistency (10-12 minutes), then set aside to cool. Cover and refrigerate any leftovers, keeps for at least a month. Makes about 125ml.

4 In a dry frying pan over medium-low heat, toast rice until brown and nutty (3-5 minutes), then set aside to cool. Pound to a fine powder using a mortar and pestle.

5 Heat a lightly oiled char-grill pan over medium-high heat. Remove pork from snap-lock bags and grill, turning occasionally, until lightly charred and cooked through (7-9 minutes). Set aside to cool (10-15 minutes). Cut into 1cm pieces, place 4-5 cubes in the centre of each wonton wrapper and lightly brush edges of wrappers with eggwhite. Fold over to form a triangle and press to seal. Lightly brush one tip with egg and bring tips together to form a dumpling. Repeat with remaining wrappers and sausage (there will be some sausage left over).

6 To serve, bring a large saucepan of water to boil. Simmer dumplings for 3-4 minutes until just tender and transfer with a slotted spoon to paper towel to drain. Transfer to cabbage cups, drizzle with sweet chilli sauce, top with a basil leaf to each and dust with roasted rice powder.

Note Nam powder is a curing agent and necessary to achieve a sour flavour. It's available from Asian food stores; look for Lobo brand.

MY NOTES