

Chinese Chive Pockets

Ingredients

- 2 1/2 c Flour
- 1 1/4 c Hot Water
- 5 oz Chinese Chives (chopped)
- 4 Eggs (beatened)
- 3 T Vegetable Oil (plus 2 tablespoons)
- 1 t Salt
- 1/4 t Five Spice Powder
- 1 Vermicelli Noodle (bundle)
- 1 t Soy Sauce

Instructions

1. Add flour into a heat proof bowl, pour in hot water. Stir with a pair of chopsticks until the flour turns into small lumps. Knead into a soft, smooth dough when cool enough to handle. Cover the bowl with a wet kitchen towel. Leave to rest for 30 mins.
2. Finely chop chives and add to a medium bowl. In a separate small bowl, soak vermicelli noodles in hot water for 5 minutes. Rinse under cold water until pliable then cut into small pieces. Add noodles to the bowl with the chives.
3. Heat up 3 tablespoons of oil in a wok. Beat eggs with 1 tablespoon of water. Pour in eggs when oil smokes. When the edge is cooked, push to one side to let uncooked part touch the bottom of the wok. Take the egg out as soon as there is no more

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liquid. Coarsely chop the egg then add into the chive mixture. Add salt, soy sauce, and five spice to mixture and mix well.

4. Divide the dough into 12 equal portions. Roll each piece into a 6-inch circle. Place filling in the middle then seal the edge of the wrapper by pinching between your thumb and index finger. Use your thumb and index finger to pinch and fold the edge towards the center of the pocket. Repeat all the way around the edge.

5. Heat up 1 tablespoon oil in a 12-inch frying pan over a medium low heat. Place 4 pockets in with 1 tablespoon of water then cover with a lid for 4 minutes. Flip over when the first side becomes golden brown. Fry the second side uncovered for 2 minutes until it turns golden brown. Repeat the

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process two more times.