

Dumpling Wrappers

Ingredients

3 c Flour (420 grams)

1 c Water

1/2 t Salt

Instructions

1.Mix a small pinch of salt with flour, dig a hole in center and then stir the water in. Mix the flour with water with chopsticks during the process so you can adjust the water amount, if necessary.

2.Then knead the dough for 8-10 minutes with a stand mixer or by hand until the dough is almost smooth. Cover and rest for 15 minutes. Then reknead the dough for 2-3 minutes so we can get a very smooth dough. Cover and continue resting for 1 hour.

3.Dig a small hole in the center of the ball. Shape it to a large circle round. Cut so we will end up a long log.

Shape the log around 3 cm in diameter. Divide the long log into small dumpling dough pieces (each

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around 10g). Dust each of them so they will not stick together.

4. Before rolling out your dumpling wrappers, dust your working surface again. Take one piece of dough and press it to a round disc. Rotate the wrapper when moving your rolling pin. Repeat the process, rotate the wrapper-roll and rotate the wrapper-roll. The wrappers will have thicker center and thinner edges naturally.

5. This process might be quite difficult at the very beginning. Just keep trying. You will end up with perfect homemade dumpling wrappers.