



Wheat Dumpling Dough

SERVES: 32

INGREDIENTS:

- 300g plain flour, plus extra for dusting
- Pinch of salt
- 2/3 cup of water

METHOD:

1. Combine the flour, salt and water in a large mixing bowl.
2. Mix until the ingredients form a rough dough.
3. Knead the dough in the bowl for a few minutes, until soft.
4. Place the dough into the plastic bag. Set aside for 20-30 minutes at room temperature.
5. Remove the dough from the bag and knead it on a floured work surface until smooth.
6. Divide the dough in half and place one half back in the bag.
7. Roll the first half into a 16cm log and divide the log into 16 equal-sized pieces.
8. Continue with the second half of dough. You will end up with 32 pieces.
9. Roll each piece into a 6cm round disc.
10. Dust each wrapper with a little flour to prevent them sticking together.

