



Dumplings of the Imagination

Dumplings come in many different shapes and forms, made from different ingredients and with different sauces and/or fillings. Their common feature is that dumplings are generally made in the form of a 'ball' of dough, then cooked.

You may have already tried different dumplings in the form of:

- gnocchi (see **Basic Gnocchi** recipe on page 103)
- gyoza (see **Vegetable Gyoza** recipe on page 161)
- wontons (see **Chicken & Ginger Wontons** recipe on page 119)
- spätzle.

You can use your experience with cooking these dishes to make up your own. You have some decisions to make!

- Do you want to create dumpling with dough, such as gnocchi or spätzle, and then a sauce to serve with it?
- Do you want to add different flavours to your dough, such as cheese, spices and herbs?
- What kind of sauce would you like – tomato-based, cheese, herb or based on a single vegetable like broccoli or peas? What's available in the garden?
- If you don't want to make a sauce, how about dumplings in a soup or broth – what flavours would you like to use?
- Would you like to make a filled dumpling, and what type of filling would you use – would you like to base it on mushroom, tofu or cabbage? What's available in the garden? What type of sauce or soup would go well with this filling?
- Are you going to steam your dumplings, boil them or fry them?
- How will you serve your dumplings – with sauce on the side, on a platter with sauce over top, with or without garnishes or other fresh ingredients?

You also need to think about:

- How many diners do you have? Do you have enough ingredients to make enough for everyone to have a taste?
- How much time do you have? Do you have time to prepare anything you need to prepare in advance, such as gnocchi dough?
- Is your class having a themed menu, such as Asian or European, or a celebration, or seasonal menu? Will your dish fit the theme, the ingredients as well as the way it looks?

Think about your favourite part of cooking and eating dumplings, and plan your dish to make it happen!

