



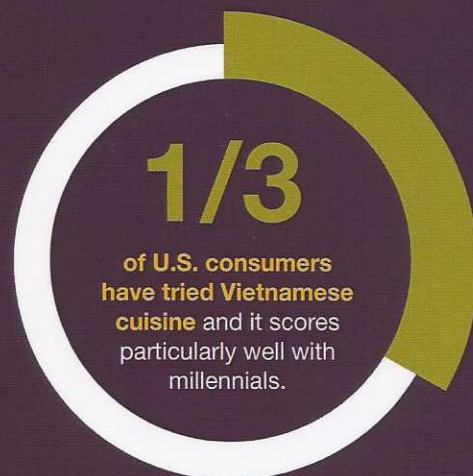
KITCHEN 2

SOUTHEAST ASIAN

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Linking Asia and India, Southeast Asian cuisine reflects an array of influences and climates, but it can almost always be described as flavorful (this is where the Spice Islands can be found, after all). Southeast Asia has driven so many of the trends that have simply become the way we eat today, from Kimchi to Banh Mi, Pho to fish sauce, Gochujang to perhaps the most impactful single flavor on menus in the past decade — Sriracha. Today the world is recognizing the vibrant flavors and expert culinary techniques found throughout Southeast Asia as chefs from countries like the Philippines and Thailand become well-known tastemakers, street food chefs are awarded Michelin stars, and Southeast Asian-inspired fast casuals spread around the world.



TECHNIQUES

- Baking
- Steaming with bamboo steamer
- Dumpling folding

RCA COMPETENCIES



Culinary/Baking Skills and Applications



Food Science/Chemistry



Nutrition



Product Development / Marketing Strategies / Business



SOUTHEAST ASIAN

TOASTY PORK DUMPLINGS *Yield: 12 servings*

WATER DOUGH

All-Purpose flour	15 oz.
Baking soda	1 tsp.
Sugar	3 tsp.
Salt	½ tsp.
Butter, softened	4 oz.
Cold water	6 oz.

OIL DOUGH

All-Purpose flour	7 oz.
Butter, softened	5 oz.

PORK FILLING

Vegetable cooking oil	½ cup
Ginger	4 slices
Scallion, white part only, chopped	½ cup
Shallots, small diced	2 bulbs
Ground pork	1 lb

Rice wine	3 Tbsp.
All-Purpose flour	1 Tbsp.
Green peas (frozen or fresh)	¼ cup
Oyster sauce	3 Tbsp.
Brown sugar	2 Tbsp.
Fish sauce	1 Tbsp.
Honey	2 Tbsp.
Red rice yeast	2 Tbsp.
Soy sauce	1 Tbsp.
Water (optional)	¼ cup

EGG WASH

Egg yolk	1 ea.
Sugar	1 pinch
Milk	1 splash

TOPPING

Toasted black or white sesame seeds	1 Tbsp.
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WATER AND OIL DOUGH

Mix all ingredients together, and knead until smooth. Cover and refrigerate to rest for 30 minutes.

DUMPLING ASSEMBLY

1. Preheat oven to 375° F. Line a baking sheet with parchment paper and set aside.
2. Take water dough and shape into a log and divide into 12 portions.
3. Take oil dough and shape into a log and divide into 12 portions.
4. Roll water dough into round flat dough.
5. Put an oil dough ball into the center the rolled out water dough and wrap it.
6. Roll the wrapped dough ball into rectangular shape.
7. Roll up the dough like a scroll, and use a rolling pin to roll it out into a rectangular shape again.
8. Roll up the dough like a scroll again.
9. Start the process again with the remaining dough.
10. Take the first dough. Roll out round and place a scoop of fillings in the middle.
11. Take the sides and seal.
12. Place all dumplings onto the parchment lined baking sheet.
13. Brush each dumpling with egg wash and sprinkle with toasted sesame seeds.
14. Bake for 30-35 minutes or until dumplings are golden brown.

