

Traditional Chinese Dumpling (Jiaozi) In Bonn

(Information and cooking tips)

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Introduction

Boiled dumplings (Jiaozi) is a kind of Chinese dumpling, widely popular in East Asia. Dumplings are one of the major foods eaten during the Chinese New Year, and year round in the northern provinces. Boiled dumplings, literally translated as “water dumplings”, named after the cooking method of dropping dumplings into rapidly boiling water.



Figure 1: A plate of boiled dumplings (shuijiao)

Cooking & Eating Tips

- Don't defrost them before cooking.
- Drop dumplings into rapidly boiling salted water
- Then immediately stir the dumpling, so they don't stick to the bottom. (keep the heat staying on high through out)
- If the water is too hot, the dumpling may break. If it looks too hot, you should put cold water into the pot.
- Once the water is boiling again, add 1 cup of cold water, bring it to a boil.
- Add another 1 cup of cold water, bring it to a boil, and your dumpling is perfectly boiled now.
- When you eat the dumplings, you can choose any sauce you want. We recommend soy sauce, spicy sauce, and garlic sauce.