



Darjeeling Momos with Chili Sauce

Makes 20

Ingredients

For the wrappers

- 200g plain flour (extra to dust)
- 110ml water
- ¼ tsp salt

For the chili sauce

- 4 tbsp soy sauce
- 1 ½ tsp chili flakes
- 2 tsp rice wine vinegar
- 1 grated apple

For the filling

- 3 tbsp rapeseed oil
- 4 cm ginger, peeled and grated
- 3 cloves of garlic, minced
- 2 medium carrots (about 200g), peeled and roughly diced
- 1/3 head of green cabbage (200g), shredded
- 200g hard paneer, roughly diced
- 1/3 tsp salt
- 2 tsp soy sauce
- 4 spring onions, finely sliced



Method

1. First make the dough. Mix the flour and salt in a big bowl, make a well and add the water a bit at a time. Knead the dough until smooth, then cover with a clean damp towel.
2. Put the ingredients for the chili sauce.