

## *Gurkha Chicken Momos*

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**Makes around 15**

**Cuisine: Indian**

Preparation Time: 30 Minutes

Cooking Time: 20 Minutes

### **Ingredients:**

1 tbsp Vegetable oil, plus extra for greasing  
½ Onion, finely chopped  
1 Garlic clove, peeled, chopped and made into paste  
3 cm Piece of root ginger, peeled and finely chopped  
¼ tsp Ground black pepper  
½ tsp Garam Masala  
½ tsp Ground cumin  
1 Chicken breast (2 if they are small), finely chopped (use a food processor if you have one)  
30 g Carrot, grated and water squeezed out  
100g Plain Flour plus extra for dusting  
Handful of fresh Coriander leaves

### **Method:**

1. Put a pan of water on to boil – quarter-full. Line your bamboo steamer with baking paper and grease it well with oil.
2. Make the dough by mixing the flour and 4 tbsp of cold water in a bowl. Mix until it forms a dough. Turn it out onto a dusted surface and knead it until smooth and silky soft.
3. Return the dough to the bowl, cover with cling film and leave to rest.
4. To make the filling, heat the oil in a smallish saucepan then add the onion and cook until soft and golden.
5. Add the garlic and a pinch of salt then cook through gently.
6. Add the ginger and dried spices and cook until any water is absorbed.
7. Take it off the heat, add the chicken and remaining ingredients and mix it up well.
8. Pinch off pieces of the dough and roll into balls – the roll out into very thin rounds about 6-7 cm in diameter
9. Put 1 tsp of the filling into the centre of the dough rounds and close it up, pinching the flaps together to seal it with your fingers.
10. Put the dumplings into the oiled paper in the steamer, seam-side up and in a single layer
11. Put the lid on and steam for 12-13 minutes until the dough is no longer sticky

### **To Serve:**

Delicious served as a starter with a chilli dipping sauce.

### **Chef's Notes:**