

Momo Recipe

For the Dough:

120grams white flour

¼ tsp baking powder

½ tsp salt

water – for kneading

For the Chicken Filling:

1 cup minced chicken meat

½ cup finely chopped onions
[can be substituted with eschalots]

½ tsp garlic paste

½ tsp grated ginger

¼ tsp black pepper

½ tsp soya sauce

½ tsp vinegar

1 Tsp oil

1 green chilli finely chopped
[optional]

What to do:

Mix the flour, baking powder and salt together, gradually add small amounts of water and knead into a firm dough. Cover and set aside for 30 minutes.

Mix all the chicken filling ingredients together and set aside.

After sitting for 30 minutes, roll the dough into very thin 4-5 inch circles.

Take each round piece and place chicken mix in the centre.

Bring the edges together and twist to seal it.

Steam in a steamer for about 10 minutes and serve hot with chilli sauce.

