



Mokmok Recipe

Ingredients and equipment

Grater	¼ White	3 mushrooms	500g plain flour
Rolling pin	cabbage	½ table spoon coriander	Enough water to make a
Big bowl	a carrot	½ table spoon cumin	non-sticky soft elastic
Jug	an onion	½ teaspoon garam masala	dough
Spoon		Pinch black pepper	
A circle		Pinch salt	
cutter		Chunk of butter	
Steamer			

METHOD

- Finely chop or grate cabbage
- Finely chop or grate onion
- Grate carrot
- Rub the spices and butter into the chopped vegetables
- Finely chop the mushrooms
- Add the finely chopped mushrooms to the spiced vegetables
- Add enough water to make the dough workable but not sticky
- Roll out the dough roll out as thinly as you can without it getting holes in
- Cut circle shapes
- Pinch out the circle shapes even thinner if you can without it tearing
- Put a desert spoon of vegetable mixture in the centre of the dough disc and seal it up in one of the two ways that you have been shown.
- These then need to be steamed for 40 minutes or so until they are cooked.
- Serve with a dipping sauce if you like