

# Vegetarian Gow Gee

**Makes:** 10-15

**From the garden:** wombok/cabbage, carrot, spring onion, onion

## Ingredients:

1/2 onion  
sunflower oil  
1/2 cup finely chopped wombok/cabbage  
1/2 cup grated carrot  
1 tsp crushed ginger  
1 tsp crushed garlic  
1 tbsp oyster sauce  
1 tbsp soy sauce  
1 tsp sesame oil  
2 spring onions, sliced very thinly  
gow gee wrappers  
water

## Equipment:

basic toolbox, chopping board, strainer, box grater, steamer

## Method:

1. Dice onion as finely as possible. Place in a medium bowl.
2. Wash and peel carrot, grate coarsely and add to bowl.
3. Wash wombok leaves, dry thoroughly and chop very finely. Add to carrot mixture.
4. Add crushed garlic, ginger, oyster sauce, soy sauce and sesame oil and spring onions to wombok/carrot mix.
5. Combine all ingredients.
6. Place a heaped tsp of mixture into the centre of a gow gee wrapper.
7. Dip your finger in water and run around the edge of the wrapper. Fold in half and press edges together.
8. Place them into an oiled steamer tray in a single layer. Steam until gow gee wrapper is translucent, about 10 mins.
9. Arrange onto a serving platter and serve with a dipping sauce. Serve immediately.

Enjoy!

**Tasks within two \* \_\_\* means please get an adult to help.**

Recipe reference: created by Jacky Cronin, Wodonga West Primary School