



Hot Chilli Honey Dumplings

EASY • 45 MINS

A sweet twist on a much-loved favourite. These Hot Chilli Honey Dumplings, created by [@glowbygrace__](#), combine tender chicken, fragrant ginger and spring onion with the sweet warmth of Capilano Hot Chilli Honey. Steamed until tender and served with a honey-tamari dipping sauce, they're a delicious reason to gather in the kitchen and share something homemade.



SKILL LEVEL
Easy

PREP TIME
30 mins

COOKING TIME
15 mins per batch

SERVINGS
4

Ingredients

Method

1. Add the chicken mince, sesame oil, tamari, ginger, spring onions and Capilano Hot Chilli Honey to a bowl. Stir until well combined.

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Dumplings

- 500g chicken mince
- 2 tbsp sesame oil
- 2 tbsp tamari
- 1 tsp minced ginger
- 3 spring onions, finely sliced
- 1 tbsp **Capilano Hot Chilli Honey**
- 1 packet gyoza wrappers

Dipping sauce

- 2 tbsp tamari
- 1 tsp **Capilano Hot Chilli Honey**
- 1 spring onion, finely sliced

Method

2. Place 1 tbsp of filling in the centre of a gyoza wrapper. Lightly dab water around one edge, then fold and press the edges together to seal. Repeat until all the filling has been used.
3. Fill a pot approximately one-third full with water and bring to the boil.
4. Line a bamboo steamer with baking paper. Arrange the dumplings inside, leaving space between each. Cook in batches if needed.
5. Place the steamer over the boiling water, cover and steam for 12 minutes, or until the chicken filling is cooked through.
6. Carefully remove the dumplings and transfer to a serving plate.
7. Mix the dipping sauce ingredients together, then drizzle over the dumplings or serve on the side for dipping.

Used in this recipe



Capilano Hot Chilli Honey

Available at



Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with fiery flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

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