Huánghuìlín shípǔ
黃惠霖食譜 **Melissa Kang Recipes**
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Gā lǐ jiǎo

咖哩餃 (Curry Turnover)

Jiǎo pí cáiliào

餃皮材料 (Pastry Sheet Ingredients)

Yóu pí Fèn fèn liàng

油皮 (Pastry Dough) [20 份份量 (for a 20-Piece Batch)]

Liǎng bēi miànfěn 兩杯麵粉	2 cups of flour
Bàn bēi shūcài yóu 半杯蔬菜油	½ cup of vegetable oil
Bàn bēi wēn shuǐ 半杯溫水	½ cup of warm water
Bàn chá chí yán 半茶匙鹽	½ teaspoon of salt
Yī tāng chí táng 一湯匙糖	1 tablespoon of sugar

Yóusū Fèn fèn liàng

油酥 (Buttery Dough) [20 份份量 (for a 20-Piece Batch)]

Yī bēi bàn miànfěn 一杯半麵粉	1½ cups of flour
Bàn bēi shū cài yóu 半杯蔬菜油	½ cup of vegetable oil

Jiǎo pí zuòfǎ

餃皮做法 (Directions for Pastry Sheet)

Jiāng yóupí de cáiliào hùnhé, ránhòu róu chéng yī tuán, zài fēnchéng èr shí

1. 將油皮的材料混合，然後揉成一團，再分成二十

   děng fèn
   等份.

   Mix and knead the ingredients of pastry dough into a homogeneous lump then divide it into 20 equal chunks.

2. Jiāng yóusū de cáiliào hùnhé, ránhòu róu chéng yī tuán, zài fēnchéng èr shí
   將油酥的材料混合，然後揉成一團，再分成二十

   děng fèn
   等份.

   Mix and knead the ingredients of buttery dough into a homogeneous lump then divide it into 20 equal chunks.

3. Yòng yī kuài yóu pí jiāng yī kuài yóu sū bāo zài zhōngjiān
   用一塊油皮將一塊油酥包在中間.

   Wrap one chunk of buttery dough inside one chunk of pastry dough.

4. Jiāng miàntuán gǎn zhǎnghòu juǎn qǐ chéng tǒng zhuàng chóngfù tóngyàng de dòngzuò liǎng

   cì hòu zài jiāng miàntuán gǎn zhǎng
   將麵團橄長後 捲起成筒 狀 重複同樣的動作兩

   次後 再將麵團桿長.

   Roll the mixed dough into a long strip then roll it up into a cylinder. After repeating the same motion twice, roll the dough into a long strip again.

5. Jiāng miàntuán liǎngmiàn xiàng nèi zhé ránhòu róu chéng yuán zhuàng
   將麵團兩面向 內折 然後揉成圓狀.

   Fold both sides of the strip inwards and roll the lump into a ball.

6. Jiāng miàntuán gǎn chéng yuán piàn
   將麵團橄成圓片.

   Roll the dough ball into a circular patch. Repeat steps 3 through 6 for all remaining chunks.

Nèi xiàn cáiliào Fèn fèn liàng
內餡材料 (Filling Ingredients) [40 份份量 (for a 40-Piece Batch)]

Yī tāngchí shūcài yóu
一匙湯匙蔬菜油 — 1 tablespoon of vegetable oil

Sì kē yángcōng (dàyuē yī bàng)
四顆洋蔥 (大約一磅) — 4 onions (approximately 1 pound)

Yī bàng bàn jiǎo ròu
一磅半絞肉 — 1½ pounds of ground pork

Liǎng tāngchí gā lí fěn
兩湯匙咖哩粉 — 2 tablespoons of curry powder

Sān cháchí yán
三茶匙鹽 — 3 teaspoons of salt

Sān cháchí táng
三茶匙糖 — 3 teaspoons of sugar

Liǎng tāngchí tài báifěn
兩湯匙太白粉 — 2 tablespoons of corn starch

Shí tāngchí shuǐ
十湯匙水 — 10 tablespoons of water

Xiē xǔ hújiāo fěn (zìxíng jiājiǎn)
些許胡椒粉 (自行加減) — 1 pinch of pepper (or added to taste)

Nèi xiàn zuòfǎ
內餡做法 (Directions for Filling)

1. Yòng yóu chǎo xiāng yángcōng
   用油炒香洋蔥.

   Stir fry diced onion with vegetable oil till cooked and fragrant.

2. Jiā rù jiǎo ròu chǎo zhì shú
加入絞肉 炒至熟.

Add in ground pork and stir fry to well done.

3. Jiā rù tiáo wèi liào (yán táng yǐ jí húj iāo fěn) bàn chǎo jūnyún
加入調味料 (鹽 糖 以及胡椒粉) 拌炒均勻.

Add in seasoning ingredients (salt, sugar, and pepper) and stir to evenly mixed.

4. Gōuqiàn dài liáng
勾芡待涼

Add corn starch to water and stir to evenly dissolved in water. Then add mixture to cooked filling and stir fry till dry. Set filling aside till cooled.

Gālí jiǎo cáiliào
咖哩餃材料 (Curry Turnover Ingredients)

Gālí jiǎo Fèn fèn liàng
咖哩餃 (Curry Turnover) [20 份份量 (for a 20-Piece Batch)]

Èr shí piàn jiǎozi pí 二十片餃子皮	20 pieces of rounded pastry sheet
Nèi xiàn 內餡	Turnover filling
Yīgè dànhuáng 一個蛋黃	1 yolk
Zhīma (shì gèrén xǐhào) 芝麻 (視個人喜好)	Sesame seeds (if desired)

Gālí jiǎo zuòfǎ
咖哩餃做法 (Directions for Curry Turnover)

1. Jiāng kǎoxiāng wēndù shèdìng zài huáshì 375 dù
將烤箱溫度設定在華氏 375 度.

Set oven to 375°F.

2. Jiāng dànhuáng fàng rù yīgè wǎn li jūnyún dǎ sàn dài yòng
將蛋黃放入一個碗裡 均勻打散待用.

Place the yolk into a bowl. Evenly beat up for use later.

3. Ná yīpiàn gālí jiǎo pí bāo jìn nèi xiàn zhé jiǎo zǐ chéngxíng hòu zài gǔn Biān
拿一片咖哩餃皮 包進內餡 折餃子成形後 再滾邊.

Take a piece of round pastry sheet, spoon in filling then form turnover in shape.

4. Gālí jiǎo biǎomiàn tú shàng dànhuáng ránhòu kě sǎ shàng xiēxǔ zhīma
咖哩餃表面塗上蛋黃 然後可灑上些許芝麻.

Brush some yolk on top of the turnover. Sprinkle some sesame seeds on top if desired.

5. Jiāng gālí jiǎo fàng rù kǎoxiāng kǎo gè 25 zhì 30 fēnzhōng
將咖哩餃放入烤箱烤個 25 至 30 分鐘.

Place curry turnover into oven and bake for 25 to 30 minutes.