

# food for fingers

## Dipping Sauce Suggestions



### Empanadas

Serve with sour cream and or tomato salsa, or add your own flair with a simple guacamole.

#### GUACAMOLE

Mash avocado, with lemon juice, salt and pepper. If you prefer some spice, add a dash of Tobasco.



### Samosas

Serve with natural yoghurt, mango chutney or for a special touch try this simple minted yoghurt.

#### MINTED YOGHURT

Mix 1 cup natural yoghurt, 2 teaspoons fresh chopped mint, 1 teaspoon lemon juice, a pinch each of ground coriander, cumin and salt to taste. Refrigerate until serving.



### Pasties & Wellingtons

Serve with traditional tomato sauce or for something a little bit special try a tomato relish.



### Savoury Donuts

Serve with sour cream or you can top them with smoked salmon, quality ham or sprinkle with some cheddar cheese before heating.



### Meatballs

Our meatballs are great on their own, or you can serve with your choice of good old fashioned tomato sauce, mustard, relish. For a special touch try a simple mustard dipping sauce.

#### MUSTARD DIPPING SAUCE

Mix half cup American style mustard, 3 tbs tomato sauce, 3 tbs honey, a couple of pinches of garlic powder and onion powder (optional), salt & pepper to taste.



### Gyoza Dumplings

Serve with soy sauce or Chinese black vinegar. For something extra try a Ponzu dipping sauce.

#### CITRUS SOY (PONZU) DIPPING SAUCE

Half cup each of lemon juice, soy sauce and mirin. 1.5 tbs rice vinegar. Combine all ingredients chill for at least 1 hour.



### Wontons

Serve with soy sauce or sweet chilli sauce or try this quick plum sauce!

#### QUICK PLUM SAUCE

1 cup good quality plum jam, 3/4 cup rice wine vinegar, 1 cup water, 2 teaspoons chopped chilli. Mix all ingredients together and season to taste.

## Cooking Suggestions

### Savoury Donuts

Reheat defrosted donuts in warm oven, 180°C for approx. 5 mins or refry gently in hot oil 170°C briefly until hot through. Do not overcook. \*reheating times may vary.

### Empanada & Samosas

Reheat defrosted empanada & samosa in warm oven, 180°C for approximately 10 minutes or air fryer 180°C for approximately 8 minutes or deep fry in hot oil 170°C until light golden brown and hot through. \*reheating times may vary.

### Gyoza

Cook from frozen. Steam: Coat the steamer base with a light layer of oil/non-stick spray. Place gyoza on top and cover pot with the lid.

Steam over the boiling water for 6-10 minutes. or

Deep fry in hot oil, 180°C until light golden brown. Remove from oil and rest for 5 min.

Finish cooking in oven 180°C or deep fryer until hot through..

### Meatballs

Cook from frozen in a hot oven 200°C for 10-15min, or until cooked through.

### Sausage Rolls , Pasties & Wellingtons

Bake in a hot oven 200°C for 15-20min, or until cooked through and golden brown.

### Won Ton

Cook from frozen. Deep fry in hot oil, 180°C until light golden brown. Remove from oil and rest for 5 min. Finish cooking in oven 180°C or deep fryer until hot through or S

team: Coat the steamer base with a light layer of oil/non-stick spray. Place wonton on top and cover pot with the lid. Steam over the boiling water for 6-10 minutes.

