

HOME MADE HOTPOT AND DUMPLINGS



DESCRIPTION

This is a Hotpot with Dumplings recipe given to me by my mother. I've always loved it so thought I'd share it. I'm not sure if it's based on Bero or an adaptation of it. It's essentially a mixture hotpot. The way it's cooked gives crispy dumplings on top with soggy bottoms. It's filled with some nice meats and vegetables. I usually add Tomato Sauce for the additional flavour. There's no set mixture for this really. You just add what you feel like when it comes to ingredients. This recipe had leek in, but the basic recipe is below

INGREDIENTS

- 2 Tins of Mixed Vegetables
- 1 Tin of Corned Beef
- 1 Tin of Stewed Steak
- 2 Onions (I can't remember if one or two, I just chucked in two)
- 4 or 5 large potatoes
- 3-4 Oxo Cubes + Boiling Water (around 1 litre)
 - **DUMPINGS (made to standard recipe)**
 - 1 box of Atora Suet Dumpling Mix
 - 400g of Self Raising Flour
 - Water
 - Pinch of Salt

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PREPARATION

I cook this recipe inside a Pyrex 4.5 Litre Casserole Dish. The entire recipe looks like

- Slice the potatoes up
- Dice up the onions and any other vegetables you add
- On the bottom of the dish, add a layer of slice potatoes
- Cover this layer with diced onion
- On top of this add 1 tin of mixed veg
- On top of this add the tin of Stewed Steak
- Cover the stewed steak with sliced potatoes
- Add a layer of onion
- Add a layer of another tin of mixed veg
- Add the tin of corned beef
- Cover this layer with sliced potatoes
- This should fill up the dish
- Mix 3-4 Beef Oxo cubes with around 1 litre of boiling water
- Pour over the mixture until it fills the dish (just underneath top layer of potatoes)

COOKING

- Place the Casserole Dish in the oven, at 180'c (Fan Oven Temp) for 1 hour with the lid on
- After 1 hour, remove the lid, cook for another 30 mins
- Whilst the Hotpot is cooking, mix up the dumpling mixture, form into golf ball sized balls
- After 30 mins, add the dumpling mixture to the hotpot
- Cook for another 30 mins
- Remove the Hotpot after 2 hours total cooking time and enjoy