

Ingredients :

For momo wraps:

- Refined flour 2 cups
- Salt to taste
- Water 200 ml
- Fortune VIVO Oil 1 tbsp

For paneer momo filling:

- Paneer (grated) 250 gm
- Garlic (chopped) 1 tbsp
- Spring onions (chopped) 3 tbsp
- Celery (chopped) 1 tbsp
- Cabbage (chopped) ¼ cup
- Carrots (chopped) ¼ cup
- Fresh coriander (chopped) 1 tbsp
- Salt to taste
- Black pepper powder ¼ tsp

For chicken momo filling:

- Minced boneless chicken 250 gm
- Garlic (chopped) 1 tbsp
- Celery (chopped) 1 tbsp
- Fresh coriander (chopped) 2 tbsp
- Salt to taste
- Black pepper powder ¼ tsp
- Soy sauce 1 tsp

Steps:

For momo wraps:

- **Technique in focus #1:** Make firm dough
- In a bowl, mix refined flour and salt. Knead it into a firm dough while adding water slowly.
- Make sure that the dough binds well.
- Apply 1 tbsp Fortune VIVO Oil and rest the dough for 30 mins. Keep it covered with a

- kitchen napkin or a damp cloth.
- After 30 mins knead the dough again, making sure it is firm.
 - Roll the dough into a thin chapatti and cut into 2-inch diameter roundels using a round cutter.
 - **Technique in focus #2:** Sprinkle some refined flour and cover it.
 - This will ensure the momo wrappers don't stick and dry out.

For paneer momo filling:

- In a bowl, add grated paneer, finely chopped garlic, celery, fresh coriander, cabbage, spring onions and carrots.
- Season with salt and crushed black pepper.
- Mix well.
- Keep refrigerated until needed.

For chicken momo filling:

- In a bowl, add minced chicken, finely chopped garlic, celery and fresh coriander.
- Season it with salt and crushed black pepper.
- Add soy sauce.
- Mix well and keep refrigerated until needed.

For further assembly and cooking:

- Using a momo wrap, place paneer/chicken filling in the centre and follow shaping instructions given in the [video presentation](#) to make various shapes.
- **Technique in focus #3:** Keep the steamer ready and pre-heated. This will ensure fast and thorough cooking of the momos and would ensure the momos remain tender.
- Steam cook the momos for 8-10 mins.
- Serve immediately with Sichuan sauce or soy sauce.