



On behalf of the team at David's,  
Thank you for choosing to dine with us. We hope this brings happiness  
for you and your loved ones and we cannot wait to welcome you back!

## COOKING INSTRUCTIONS

### Dumplings & Buns

#### **Signature Mixed Dumplings Pack 8pc (Prawn, Shu Mai, Roast Duck and Veggie)**

Bring a medium-sized pot with water to boil. Meanwhile place supplied dumpling sheet (under the dumplings) onto bamboo steamer\* or steaming utensil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Steam for 6-7 minutes. Try not to remove lid during steaming process and steam for 6-7 minutes. You will know they are cooked when the dumplings are slightly plumper. Serve directly with bamboo steamer used to cook & enjoy with your favourite dipping sauce!  
Tip: If serving onto a plate, use a wet tong (to avoid sticking) and gently pick out dumplings and serve on plate.

#### **Pan-fried Beef Dumplings 8pc**

To prepare the Pan-fried Beef Dumplings, punch a hole in the vacuum package and place it in the microwave for 1.5 minutes. Heat a non-stick pan on medium heat and add a tablespoon of oil. Place the dumplings into the pan and fry until the bottom is golden brown. Top these dumplings with chopped green onion, vinegar and serve.

Alternatively, you can boil them too, bring a medium-sized pot of water to boil. Once boiling turn the heat off and place the Panfried Beef Dumplings into the boiling water, top the pot with a lid and leave to heat through for 3 minutes. Heat a non-stick pan on medium heat and add a tablespoon of oil. Place the dumplings into the pan and fry until the bottom is golden brown. Top these dumplings with chopped green onion, vinegar and serve.

### **Authentic Prawn Dumplings 8pc**

Bring a medium-sized pot with water to boil. Meanwhile place supplied dumpling sheet (under the dumplings) onto bamboo steamer\* or steaming utensil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Steam for 6-7 minutes. Try not to remove lid during steaming process and steam for 6-7 minutes. You will know they are cooked when the dumplings are slightly plumper. Serve directly with bamboo steamer used to cook & enjoy with your favourite dipping sauce! Tip: If serving onto a plate, use a wet tong (to avoid sticking) and gently pick out dumplings and serve on plate.

### **Prawn & Chive Dumplings 8pc**

Bring a medium-sized pot with water to boil. Meanwhile place supplied dumpling sheet (under the dumplings) onto bamboo steamer\* or steaming utensil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Steam for 6-7 minutes. Try not to remove lid during steaming process and steam for 6-7 minutes. You will know they are cooked when the dumplings are slightly plumper. Serve directly with bamboo steamer used to cook & enjoy with your favourite dipping sauce! Tip: If serving onto a plate, use a wet tong (to avoid sticking) and gently pick out dumplings and serve on plate.

### **Pork Shu Mai With Prawn & Chinese Mushroom 8pc**

Bring a medium-sized pot with water to boil. Meanwhile place supplied dumpling sheet (under the dumplings) onto bamboo steamer\* or steaming utensil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Steam for 6-7 minutes. Try not to remove lid during steaming process and steam for 6-7 minutes. You will know they are cooked when the dumplings are slightly plumper. Serve directly with bamboo steamer used to cook & enjoy with your favourite dipping sauce! Tip: If serving onto a plate, use a wet tong (to avoid sticking) and gently pick out dumplings and serve on plate.

### **Roast Duck Dumplings 8pc**

Bring a medium-sized pot with water to boil. Meanwhile place supplied dumpling sheet (under the dumplings) onto bamboo steamer\* or steaming utensil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Steam for 6-7 minutes. Try not to remove lid during steaming process and steam for 6-7 minutes. You will know they are cooked when the dumplings are slightly plumper. Serve directly with bamboo steamer used to cook & enjoy with your favourite dipping sauce! Tip: If serving onto a plate, use a wet tong (to avoid sticking) and gently pick out dumplings and serve on plate.

### **Chilli Pork Dumplings 8pc**

Fill a large pot with 4 litres of boiling water, 1 tablespoon of cooking oil and bring to boil. Once boiling turn the heat off and place the Chilli Pork Dumplings into the boiling water and stir, top the pot with a lid and leave to heat through for 3 minutes. After 3 minutes, turn the heat on to medium and heat for 30 seconds. Remove the dumplings with a slotted spoon and serve onto a shallow plate. Stir the homemade chilli oil and pour over dumplings, serve immediately. Enjoy!

### **Mushroom Dumplings 8pc**

Bring a medium-sized pot with water to boil. Meanwhile place supplied dumpling sheet (under the dumplings) onto bamboo steamer\* or steaming utensil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Steam for 6-7 minutes. Try not to remove lid during steaming process and steam for 6-7 minutes. You will know they are cooked when the dumplings are slightly plumper. Serve directly with bamboo steamer used to cook & enjoy with your favourite dipping sauce! Tip: If serving onto a plate, use a wet tong (to avoid sticking) and gently pick out dumplings and serve on plate.

### **Mix Bun Pack (BBQ Pork Bun, Bok Choi and Shitake Mini Buns, Buddha BBQ Buns) 10pc**

Bring a medium-sized pot with a bamboo steamer\* on top to boil. Remove the Buns from the container and place on the steamer sheet that has been supplied. Arrange the Buns with space around each one. Place the Buns on the paper inside the steamer and steam for 6-7 minutes, then serve! Note: there is paper on the bottom of the buns, please do not eat that.

### **White Chocolate Dumplings 4pcs**

There are 2 options to cook the White Chocolate Dumplings.

Bring a medium-sized pot with a bamboo steamer\* on top to boil. Arrange the dumplings with 1cm space around each dumpling on the steamer paper. Once water is steaming, place on the steamer and place lid on top. Place the dumplings on the paper inside the steamer for 7-8 minutes, until the dumpling grows in size. Use a wet tong (to avoid sticking, the skin of these dumplings are very sticky and break easy- water keeps them from sticking) and gently pick out dumplings and serve in plate, top with provided Coconut and Peanut Praline, crush rose petals as garnish and enjoy!

Alternatively, you can boil them too, bring a medium-sized pot of water to boil. Remove the dumplings from the container and place into the water for 7-8 minutes until the dumplings float on top. Continue to boil the dumplings on low heat for 2 more minutes. Remove the dumplings carefully with a slotted spoon and serve in plate. Top with provided Coconut and Peanut Praline, crush rose petals as garnish and enjoy!

### **Custard Buns 4pc**

Bring a medium-sized pot with a bamboo steamer\* on top to boil. Remove the Buns from the container and place on the steamer sheet that has been supplied. Arrange the Buns with space around each one. Place the Buns on the paper inside the steamer and steam for 6-7 minutes, then serve!

Note: there is paper on the bottom of the buns, please do not eat that.

\*if you do not have a bamboo steamer, use a regular steamer on top of boiling water (as long as there is a dumpling lining/ paper to stop the dumplings from sticking)

### **Golden Fried**

#### **Spring Rolls (Pork & Veggie)**

Frying spring rolls is the way to go! Pour enough oil in a wok or large saucepan so it is double the height of spring rolls. Heat on medium high until hot (stick a bamboo chopstick or wooden spoon handle in, if rapid bubbles appear, then it's hot enough). Carefully slide the spring rolls in, turn occasionally until golden brown - around 4-5 minutes. Transfer to paper towels to drain & serve! (If you have an air fryer, set at 180 degrees for 6 mins then 200 degrees for another 2 mins until crispy)

However, you can also bake them too - pre heat oven to 180 degrees. Place spring rolls into oven for 8 minutes then serve with our sweet and sour sauce.

#### **Spring Onion Pancake 2pc**

Tip: If the Spring Onion Pancake is too soft to remove from packaging, freeze for 20 - 30 minutes.

Heat a large frying pan over medium heat. Once hot add 2 tablespoons of vegetable oil to the pan. Panfry the pancake for 3-5 minutes on either side or until cooked through and golden brown. Cut into quarters, enjoy!

### **Main Dishes**

#### **Peking Duck, pancakes, plum sauce and fresh cucumber + leek 6pc\***

Cut the corner of the bag and place bag into the microwave for 2 minutes. Please note, duck is already cooked this process is to re-heat only. Then in a non-stick pan (no oil needed), we will crisp the skin. On low to medium heat place the duck skin side down, fry the skin for about 2 to 3 minutes until skin is crispy. Take out pancakes and microwave for 30 seconds. Slice up the Peking Duck and cucumber, serve with all condiments and enjoy! \*We provide an extra pancake as these can be quite finicky and stick together occasionally.

### **Pork belly, braised traditional shanghai style, cinnamon sweet soy sauce**

To heat the pork belly, fill a large pot with 4 litres of water and bring to boil. Once boiling, place the bagged pork belly into the boiling water. Simmer the bagged pork belly for one minute, then turn the heat off. Top the pot with a lid and leave to warm through for 15 minutes. Once hot pour the pork belly and sauce onto a frying pan (low heat) and gently stir for 3-5 minutes, until the sauce is sticking to the pork belly (please note, the sauce will caramelize, keep on stirring gently to avoid burning). Finish with some spring onion and sesame seeds and serve. Enjoy!

### **Pork Ribs**

Firstly, pre-heat your oven to 180 degrees. To heat the Pork Ribs, fill a large pot with 4 litres of water and bring to boil. Once boiling, place the bagged Pork Ribs into the boiling water. Simmer the Pork Ribs for one minute, then turn the heat off. Top the pot with a lid and leave to warm through for 10 minutes. Remove the Pork Ribs from the hot water and packaging and place the ribs on a baking tray. Heat the Pork Ribs in the oven for 3-5 minutes. Remove from the oven and coat in supplied sauce. Plate for serving and enjoy!

### **Gong Bo Chicken**

To heat the chicken, fill a large pot with 4 litres of water and bring to boil. Once boiling, place the bagged Gong Bo Chicken into the boiling water. Simmer the bagged chicken for one minute, then turn the heat off. Top the pot with a lid and leave to warm through for 10 minutes. Put a tablespoon of oil into a non-stick pan, add chopped green onion, dried chili, and fry until fragrant (2-3 minutes). Pour the Gong Bo Chicken & supplied sauce, add the peanuts into the pan and cook until the sauce reaches your preferred thickness. Mix well, serve and enjoy!

### **Chinese Broccoli Oyster Sauce**

Wash and chop the broccoli. Bring a medium-sized pot to boil, then add the Chinese broccoli and cook for 2-3 minutes at boiling. Serve the oyster sauce at room temperature. Strain the Chinese broccoli and add the oyster sauce on top. Mix well and serve. Tip: we have given extra sauce, please add according to your taste. Enjoy!

### **Shanghai Style Spring Onion Noodles**

To cook the noodles, bring 2 litres of water to the boil. Carefully add the noodles to the boiling water and cook for 3 ½ minutes then drain noodles and rinse in cold water to avoid sticking. Serve all sauces and condiments at room temperature. Plate the noodles, add the spring onion sauce, fried shallots spring onion oil and freshly chopped spring onion and stir thoroughly. Use sauce according to taste - we have provided extra. Enjoy!

### **Special Fried Rice**

Cut the corner of the bag and place bag into the microwave for 2 minutes. \*opt. Add any extras as desired at the beginning to cook through (e.g. spring onion, bok choy or egg) Put 1 Tablespoon of oil into a saucepan, heat on medium heat. Empty the heated rice into the saucepan and mix into each other. A good tip is to use the back of a wooden spoon to press down on the chunks of rice to separate the grains. Serve on a plate with sesame seeds. Enjoy!

### **Steamed Rice**

Heat the steamed rice in its container, in a microwave for 2 minutes

### **Handling Instructions**

Place your David's package into the fridge as soon as it is received.

## **CONTACT US!**

We are always looking for ways to improve. We would love to hear your feedback or answer any questions you may have, please contact us at [manager@davidsrestaurant.com.au](mailto:manager@davidsrestaurant.com.au)

Thank you for your support for David's!