

Master Shape: Closed Satchel

This shape is used for *momos*, Shanghai soup dumplings, and stuffed buns.

If you are right handed, hold the wrapper in the left hand and use your right hand to center a mound of filling on the wrapper (lefties, reverse the following directions). Place the left thumb atop the filling to keep it down as you use the right thumb and index finger to make the first pleat by pulling up on the wrapper edge and folding it over itself, pressing it to seal. Keeping the right thumb and index finger in place to steady the pleat (both thumbs are now inside the dumpling), move the left index finger clockwise along the edge to fold the rim over itself to create the second pleat. With this small motion, the left index finger passes the new pleat to the right index finger, which will take it over and press it against the first pleat.

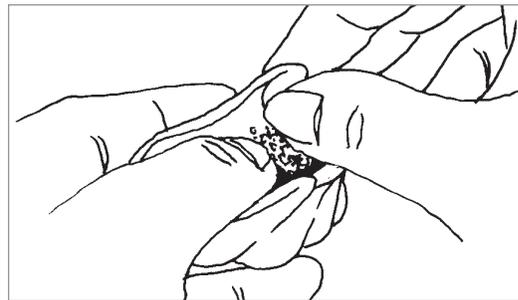
As you repeat this motion along the rim, the right index finger and thumb are pinching and holding the accumulating pleats together. The dumpling will rotate and an accordionlike spiral of pleats will form to gradually close the opening. When the opening is too small to fit both thumbs, move the left thumb to the wrapper edge or remove it and let it rest on the side of the dumpling to keep the dumpling in place. Finish by twisting and pinching shut the opening. If there's excess of dough, pinch the dough edge all around to form a thin lip that better distributes the dough.

Straighten up the sides by holding the dumpling in the crook of your hand and giving it a gentle squeeze, or setting it upright on the work surface and patting the sides. A closed satchel can be cooked and served with the pleats facing up or down. See the individual recipes for instructions.

Shaping Closed Satchels



1. Make the first pleat with right thumb and index finger; keep left thumb atop filling.



2. Move the left index finger along the wrapper edge, folding the rim over itself to form the second and subsequent pleats.



3. Finish by twisting and pinching shut the opening.



4. Pinch the edge all around to even out excess dough.

