

ABSTRACT

Provided is a technology for producing a dumpling wrapper that can be easily applied in a production process for a dumpling wrapper and a hardening being suppressed even in the case of being subjected to storage after heating cooking.

The invention relates to the use of a method for producing a dumpling wrapper that includes an etherified starch and wheat flour, in which an etherified starch is included in an amount of equal to or more than 8.3% by mass and equal to or less than 26% by mass with respect to the powder raw materials of the dumpling wrapper at the time of preparing a dough for the dumpling wrapper.