

STEAMED PORK GYOZA

EQUIPMENT

MIXING BOWLS, PASTRY BRUSH, SHALLOW FRYPAN, TONGS, SPOONS, FORK, MICROPLANE OR FINE GRATER

INGREDIENTS

1 PACKET GYOZA SKINS, 300GM PORK MINCE, 2 CLOVES GARLIC, 3CM PIECE OF GINGER, 4 SPRIGS CORIANDER,
1 SPRING ONION, 5 SHITAKE MUSHROOMS, 5GM CORN FLOUR, 50GM WATER,
30 - 50GM LIGHT SOY SAUCE, VEGETABLE OIL

METHOD

IN A HEATPROOF MIXING BOWL PLACE THE CORN FLOUR AND WATER AND BRIEFLY MIX, COVER WITH CLING FILM AND PLACE INTO THE OVEN STEAM SETTING 100 DEGREES FOR 10-12 MINS UNTIL THICK. THIS WILL ACT AS THE "GLUE" TO STICK THE GYOZA TOGETHER

IN ANOTHER BOWL PLACE THE PORK MINCE GRATE OVER THE MINCE THE GARLIC AND GINGER

FINELY CHOP THE SPRING ONION, CORIANDER AND SHITAKE MUSHROOMS AND ADD TO THE PORK MINCE

POUR THE SOY SAUCE OVER THE PORK MINCE AND MIX UNTIL ALL THE INGREDIENTS ARE COMBINED

REMOVE THE CORNFLOUR FROM THE OVEN AND STIR, YOU SHOULD HAVE A GLUE LIKE PASTE, IF NOT STEAM FOR A FURTHER 2-3 MINS

LAY OUT THE GYOZA SKINS AND PLACE A TEASPOON OF MIXTURE IN THE MIDDLE OF EACH ONE

BRUSH HALF THE OUTER EDGE OF EACH GYOZA SKIN WITH THE CORN FLOUR MIX

FOLD THE GYOZA IN HALF CREATING A HALF MOON SHAPE AND PRESS TOGETHER AT THE SEAM, PRESS THE TONGS OF THE FORK AROUND THE SEAM TO CREATED A PATTERN AND A GOOD SEAL

PLACE THE GYOZA ON A BAKING TRAY LINED WITH BAKING PAPER ENSURING THE DUMPLINGS ARE NOT TOUCHING

PLACE THE DUMPLINGS IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 20 MINS

2 MINS BEFORE THE STEAMING ENDS PLACE A MEDIUM SIZE FRY PAN OVER MEDIUM HEAT

REMOVE THE DUMPLINGS FROM THE OVEN, ADD A SPLASH OF VEGETABLE OIL TO THE PAN AND ADD THE DUMPLINGS

PAN FRY ON ONE SIDE ONLY FOR 1-2 MINS UNTIL GOLDEN AND CRISPY

PLACE THE DUMPLINGS ON A SERVING PLATE PAN-FRIED SIDE UP WITH A LITTLE EXTRA SOY FOR DIPPING

HINTS & TIPS

- YOU WILL NOTE THERE IS NOT SALT IN THIS RECIPE, OCCASIONALLY WE WILL USE SOY SAUCE AS THE SEASONING FOR SOME OF OUR ASIAN DISHES
- PAN FRYING THE DUMPLINGS POST STEAMING GIVES THESE GYOZA AN EXTRA TEXTURE, CRUNCH ON THE TOP AND SILKY STEAMED PASTRY ON THE BOTTOM, IF YOU DON'T WANT TO PAN FRY THEM JUST SERVE THEM STEAMED STRAIGHT FROM THE OVEN
- ADD YOU OWN SPIN TO THESE DUMPLINGS ALMOST ANYTHING GOES, PRAWNS, BASIL, WATER CHESTNUTS ETC... JUST DON'T OVER FILL THEM. YOU CAN ALSO FREEZE THE RAW DUMPLINGS IF YOU HAVE TOO MANY