

Spike's eaking read

recipes, tips and stories about cooking
www.breakingbread.fun

EPISODE 22 - GYOZA (POT STICKERS)

Ingredients for approx. 28 pieces:

400 g minced pork
2-3 cabbage leaves
1 pkt gyoza wrappers
3 shiitake mushrooms
½ tsp sugar
¼ tsp salt
½ tsp ground white pepper
1 tsp light soy sauce
1 tsp sesame oil
2.5 cm grated ginger
3 spring onions
1 sprig coriander
1 bunch of chives
1 garlic clove
Some oil & water

Dipping Sauce:

1 Tbsp rice vinegar
1 Tbsp soy sauce
⅛ tsp chili oil

Method:

Chop the chives, spring onions, coriander, mushrooms, garlic and cabbage very finely and place in a bowl
Add all other ingredients and mix well
Wet the edge of a wrapper with a little cold water
Spoon on a bit of the filling and press the edges together
Repeat till the filling is gone
Heat some oil in a pan
Fry the gyoza for a few minutes until they turn brown gold underneath
Add about half a cup of water and steam with the lid closed until the water is gone
Serve with dipping sauce