

Vegan Gyozas

(<https://biancazapatka.com/en/vegetable-dumplings-vegan-gyoza/>)

Ingredients (40 Gyozas)

Dough

- 210g rice flour and 90g starch (corn/tapioca)
- ½ tsp salt
- 80ml hot water
- 1 tbsp oil
- Cornstarch or flour for dusting work surface
- ½ stick leek
- 200g cabbage
- 2 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp sriracha or sambal oelek
- 200 g Soy granule / plant-based minced meat

Filling

- 1-2 tbsp sesame oil
- 2 cloves garlic
- 1 tbsp ginger
- 1 onion
- 1 carrot

Dipping Sauce

- 3 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tbsp agave syrup
- ¼ tbsp sesame oil
- ½ tbsp sriracha or sambal oelek

Instructions

- > Prepare Dough – let rest for at least 1h
- > Chop the onions, carrots, cabbage, leek and garlic
- > Prepare Sojagranulat
- > Heat pan and glaze onions later leek, garlic carrots
- > Then soja
- > Then cabbage
- > Let rest and cool
- > Prepare dough in mean time
 - o Roll dough till 2-3mm thick
 - o Cut out circles (diameter of about 5cm)
- > Fill gyozas and fold
- > Put a bit oil in a big pan
- > Place all gyozas in pan
- > Let get crisp for about 5
- > Then add water so that 1 cm of pan is filled with water (less if pan is not full)
- > Cover with lid and wait for about 10 to 15 minutes
- > Dipping sauce
- > Enjoy with soy and sweet and sour sauces 😊

