

# *Gyoza*

## **Ingredient**

- 200g cabbage
- 2 garlic cloves
- 1 spring onion
- 30 gyoza wrappers
- 150g minced pork meat
- 1 tsp sesame oil
- 1 tsp soy sauce

For dipping sauce:

- 2 tbsp soy sauce
- 2 tbsp rice vinegar
- 1 tsp la-yu chilli oil

## **Instruction**

1. Prepare dipping sauce
  - a. Mix all the dipping sauce together, set aside
2. Prepare the cabbage leaves
  - a. Boil a few cabbage leaves until they are soft
  - b. Drain and cut them into small pieces
  - c. Finely slice the garlic cloves, spring onion and ginger
3. Prepare dumpling fillings
  - a. Add sliced vegetables and 150g minced pork meat to a bowl and mix with sesame oil and soy sauce
  - b. Put aside for a short to let the flavors infuse
4. Make gyoza
  - a. Put 1 gyoza wrapper in palm of one hand, spoon a small amount of the mix into the center of the wrapper
  - b. Dip your finger in some water and moisten the edge of the wrapper to make it seal
  - c. Fold the filled gyoza wrapper in half and pinch the top to seal it
5. Cook the gyoza
  - a. Heat a little cooking oil in a pan
  - b. Place the gyoza in it (flat side facing down)
  - c. Cook until the bottom of the gyoza becomes golden and crispy
6. Steam the gyoza
  - a. Add a small cup of water to the pan until the gyoza are half submerged.
  - b. Place a lid on top of the pan and leave the heat on medium-high
  - c. To make gyoza crispy, steam the gyoza until the water has evaporated
  - d. Leave them cooking on the bottom a little longer
7. Ready to serve.

