

GYOZA

What you need

50 gyoza skins (about 250g)
400g pork mince
180g Chinese cabbage (about 6 leaves)
30g garlic chives
6-7 dried shiitake mushrooms
2 cloves garlic
3cm ginger
1/2 tsp salt
1/2 tsp white pepper
1 tsp sesame oil
1 tsp soy sauce

Dipping sauces

1 tbsp Japanese soy sauce
1/2 tsp vinegar

1 tbsp Japanese soy sauce
1/2 tsp honey
1/2 red chilli
1/2 tsp sesame oil

Yields 50 gyozas

Preparation 80 minutes,
ideally started the night
before

Cooking 15 minutes

Don't make this recipe without: dried shiitake mushrooms, garlic chives

What to do

1. Start this recipe a night before, by leaving the shiitake mushrooms in a bowl of cold water in the fridge overnight. If you don't have time, you can microwave the mushrooms in cold water for a few minutes.
2. Remove 5 to 6 leaves of Chinese cabbage, and steam or boil in a large pot for a few minutes, until the stalks are translucent and set aside to cool.
3. Chop garlic chives finely, as well as the garlic. Grate a 3cm piece of ginger. Squeeze the water out of the shiitake mushrooms and chop finely into 5mm cubes. Squeeze the water from the cabbage and chop to a similar size to the shiitake. Combine all ingredients in a bowl with the pork mince.
4. Add the salt, pepper, sesame oil and soy sauce. Stir the mixture well with your hand, making sure all the ingredients are combined evenly, until the mixture becomes a slightly sticky paste.
5. Place a small amount of filling in the middle of the skin using a teaspoon in a slightly elliptical shape. Draw a thin line of water along half of the skin, and pinch the left end to close it. Keeping the left hand where you want the fold to start, use your right hand to create folds so that you get about a 5mm overlap. Continue going around the semi-circle, ensuring the gyoza is well sealed all around. Step and repeat, placing the dumplings on a floured surface so they don't stick to each other or the board.

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6. Heat some oil in a frying pan until hot, and place the gyozas flat side down. Fry them for a few minutes, or until you get some color on the undersides.
7. Add some water about 1/4 of the way or 1cm deep and place the lid on the pan to cook the filling through. Fry for about 10 minutes, or until all the water evaporates. Remove the lid and let the dumplings dry out on the pan for a few minutes. You can add a little oil if your pan isn't very non-stick. Gently tease some of the dumplings with a turner to see if they will move; the key is not to panic if they have stuck a little, give it some more time and they tend to harden/crisp up.
8. Make two dipping sauces and serve while hot.

Notes

Good gyoza skins are crucial for this recipe — you want to find the round, white variety and thinner is always better. I prefer fresh skins over frozen ones as they can be a little tricky to defrost.

Garlic chives are a key ingredient in this recipe, they are worth finding at an Asian grocer. They look a lot like spring onions but they aren't as long and they are flat instead of being tubular.

These freeze beautifully and you can cook them straight out of the freezer either on the pan or in a hot soup, so they're great to have in stock. If you are freezing them, keep them separated on a flat tray with flour until they are frozen, after which you can throw them into a ziplock bag or storage container.