

Create Pan-fried Pork Gyoza !!



Gyoza Wrapper

<Ingredients> 20 pieces

140g All-purpose flour (8 to 10% protein content)
60g Water (42~43% of flour)
Starch (needed when you make gyoza wrapper)



1. Place flour in the bowl, make the hollow in the middle, then pour water into the hole and mix it.
2. Knead it well until the dough is combined and has a glossy surface.
3. Wrap the bowl with plastic wrap and leave for 15 min.
4. Make the dough into stick shapes, and cut it into 20 portions (about 10g per one portion)
5. Sprinkle with starch, and flatten into circular shapes with a rolling pin.

☺ Adjust the amount of water depends on season or weather until the dough becomes as soft as an ear lobe.

Gyoza fillings

For about 20 pieces

150g	Ground pork	<Seasonings>
200g	Cabbage(or Chinese cabbage)	2 pinches Salt
		1 Tbsp Dark soy sauce
50g	Chinese Chives or Green onion	1 Tbsp Oyster sauce (or 2 tsp Miso paste & 1 tsp Sugar)
20g	Garlic	1 Tbsp Sesame oil
10g	Ginger	1 dash White pepper powder



1. Cut finely all of vegetables such as cabbage, chinese chives (or green onion) , garlic and ginger.
2. Squeeze cabbage well to remove water.
3. Put all of ingredients except chinese chives (green onions) in the bowl, and put all of seasonings, and mix well until all ingredients are combined and smooth.
4. Add chinese chives(green onions) at last, and mix it.
5. Wrap the bowl with plastic wrap and leave it 15 minutes and more in the refrigerator.





- ◎ Food processor is recommended for cabbage if you'd like to make it as fine as possible.
- ◎ Leaving the fillings in the refrigerator as long as possible (e.g. overnight) is recommended.

Wrap the fillings with wrapper

1. Place a spoonful of fillings to the center of the wrapper.
2. Put a little water along the edge of the wrapper with your finger.
3. Fold into semi circle, make some folds and seal it.



- ◎ You can keep uncooked gyoza in the freezer for several months. Set the gyoza on the parchment paper so that they don't stick together, and cover with plastic wrap and freeze. Move them into Ziplock after freezing well.

Finish Gyoza

Vegetable oil, Sesame oil, Water

1. Put vegetable oil in a frying pan and heat it middium heat.
2. Line up gyoza and cook on middium heat until the color of gyoza becomes light brown.
3. Pour around 200g and more water and cover to steam them.
4. Check the moisture is gone and pour sesame oil evenly.
5. Finish it on high heat until the bottoms become crispy.



Dipping sauce

- 1 Rice vinegar & 1 Dark soy-sauce & a little Chili oil
- Rice vinegar & a lot of White pepper powder