



# Pork Gyoza

## INGREDIENTS

### Gyoza Filling

- 150g Chinese cabbage
- 220g pork mince
- 1/3 bunch Chinese chives
- 2 green Shallots
- 2 garlic cloves grated
- 15g ginger grated
- 5g soy sauce
- 30g sake
- 15g sesame Oil
- 2g sugar
- 2g salt

- 2 tsp potato starch
- 30 pieces gyoza skin

### Cooking

- 4g plain flour
- 150g water

### Garnish

- Soy sauce
- Black vinegar
- Chopped Chilli to taste



Serves: 2 as a main (4 as an entree)



Prep Time: 30 min



Cooking Time: 10 min

## METHOD

1. Chop the cabbage finely and mix into the pork mince.
2. Finely slice the Chinese chives, green shallots and add to the pork mixture. Mix well.
3. Peel the garlic and ginger. Grate them with a micro-plane into the pork mixture. By using the micro-plane, you give more flavour to the mix.
4. Then add the soy sauce, sake, sesame oil, sugar, salt and potato starch into the mixture. Mix well with your hands and keep in the fridge until ready to use.
5. Take your gyoza skins and add 1 tablespoon of filling in the middle. Wet the sides with water and fold.
6. To cook, heat up a non-stick pan with vegetable oil on high heat. Mix the flour and hot water. Place the pork dumplings in the pan and pour in the flour mixture. Cover with a lid and cook for 4 minutes.
7. Take the lid off and let it cook on medium heat until all the water is absorbed.
8. Serve with soy sauce, black vinegar, and chopped chilli to taste.

**Tips:** Buy pork mince with some fat to ensure you get juicy gyoza.  
Uncooked dumplings can keep in the fridge for up to 3 days, uncooked frozen dumplings can keep in the freezer for up to one month.



Nourish - Inspire - Share

[www.vivecookingschool.com.au](http://www.vivecookingschool.com.au) #vivecookingschool

