**Japanese Gyozas**

**Serves:** 50

**Recipe source:** adapted from Recipe Tin Eats

**Fresh from the garden:** garlic chives

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| **Equipment:**Measuring cups and spoonsChopping boardsKnives and scissorsGarlic crusherMini graterLarge mixing bowlMedium mixing bowlSpatulaFood processorClean chux clothSmall ceramic bowlDumpling shapers (optional)3 x small jugs for sauceBaking tray lined with baking paperTongsServing platters | **Ingredients:****Filling:**2 cups green cabbage, very finely chopped½ teaspoon salt500g minced pork (not too lean)1 cup garlic chives, finely chopped 1 garlic clove, crushed1 teaspoon ginger, grated1 teaspoon sesame oil (optional-note: not using at school due to allergies)1 tablespoon corn flour2 teaspoons soy sauce½ teaspoon extra salt**Gyozas:**1 teaspoon corn flour for tray40 – 45 round gyoza wrappers 3 tablespoons vegetable oil for cooking**Dipping sauce:**Soy sauceRice wine vinegar |
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**Please turn over for preparation and cooking instructions.**

**What to do:**

1. Chop cabbage into very small pieces in the food processor. Combine cabbage and 1/2 teaspoon salt in a small bowl, then set aside for 20 minutes to allow the cabbage to wilt slightly.
2. Place remaining Filling ingredients (including remaining 1/2 teaspoon salt) in a large bowl. Using a clean Chux cloth, squeeze out any excess water from the cabbage. Add cabbage to the bowl.
3. Use a spatula to mix the Filling.
4. Sprinkle a baking tray with 1 teaspoon of corn flour. Place 1 gyoza wrapper on your palm (left hand for right-handed people). Dip your finger in water and run it around the edge of half the gyoza wrapper (to seal).
5. Place 1 heaped teaspoon of Filling on the wrapper. Fold wrapper over and use your right hand assisted by your left hand thumb to create 4 pleats. Press to seal and place on the tray. Alternatively, use a dumpling shaper. Repeat with remaining wrappers.

**Cooking:**

1. Heat 1 tablespoon oil in a large frying pan (that has a lid) over medium high heat.
2. Place gyozas into the pan to fill the base (12-15 depending on size of pan). Cook until the underside is light golden, then pour 1/3 cup of water around the gyoza and place the lid on.
3. Cook until the water has completely evaporated (so the golden underside is not wet and soggy) and the wrapper is slightly translucent on top – about 3 to 4 minutes.
4. Use tongs to transfer gyozas on to a tray lined with baking paper and keep warm in the oven until ready to serve.
5. Repeat until all the remaining gyozas have been cooked.
6. Place gyozas upside down i.e. golden side up onto serving platters and serve with Dipping Sauce.

**Dipping sauce:** Mix equal quantities (2 tablespoons) of rice wine vinegar and soy sauce and place into 3 small jugs to serve.