

Gyoza – Japanese Grilled Dumplings

Yield: 16-20 / 4 p.p. as starter

- ❑ Round gyoza or gow gee wrappers (they come frozen in packs of 20-25)
- ❑ if available: small plastic tool for sealing
- ❑ small bowl with water for sealing
- ❑ 1/3 cup water for steaming
- ❑ vegetable oil for grilling
- ❑ steamer lid or glass lid from frying pan



Filling

- ❑ 3-1/2 oz (100g) Chinese or Savoy cabbage
Shortcut: use freshly shredded coleslaw mix
- ❑ ½ tsp. Salt
- ❑ 3-1/2 oz (100g) lean pork
- ❑ 1 tbsp. vegetable oil
- ❑ ½ tsp. sesame oil
- ❑ pinch of garlic powder (optional)

- ❑ 2 stems spring onion (scallion), trimmed and finely chopped
- ❑ 1 tbsp. cooking sake
- ❑ ½ tbsp. soy sauce
- ❑ 1 tsp. very fine sugar
- ❑ 1 tsp. ginger juice (grate fresh ginger and squeeze, e.g. with garlic press)
- ❑ salt and white pepper to taste



Dipping Sauce

- ❑ 4 tbsp. soy sauce (try to get Japanese brand)
- ❑ 4 tbsp. rice vinegar
- ❑ 3-4 drops of sesame oil
- ❑ 3-4 drops of chilli oil

Take wrappers out of the freezer and let thaw. Finely chop cabbage, place in a bowl and salt. Set aside until cabbage has wilted, approx. 30 minutes. Combine all ingredients for dipping sauce and set aside.

Chop pork finely (cut very thin slices first, then cross-cut again). Place pork in a bowl and add oils. Mix well with your hands.

Squeeze out water from cabbage and combine with scallion, sake, soy sauce, sugar, ginger juice, salt and pepper. Add pork to the mixture and mix well with your hands.

Hold one gyoza wrapper in the palm of your hand (or place into tool), put about a teaspoon of filling onto the center. Dip your index finger into water and wet a line around the edge of the wrapper. Seal the edges with small pleats. Repeat with remaining wrappers.

Wipe hot teppan (set to 8) with oil and grill until lightly brown. Turn and brown other side. Now pour water over gyoza and cover with a lid to steam for 1-2 minutes. Switch Cook-N-Dine off and serve with dipping sauce.