



Gyōza

the pan-fried style Japanese dumpling

Ingredients × 3

Filling

- 1/4 cabbage (or Chinese cabbage)
- 2 cloves garlic, minced
- 150 g lean ground pork
- 1 tbsp. Sake (rice wine)
- 50 g Chinese chives, minced, or
- 2 tbsp. Yukari (minced red perilla with additional seasonings)
- a little salt and pepper
- 1/2 tbsp. sesame oil
- 1 tsp. Somi Shantan base (Chinese all-purpose soup base)
- 1 tbsp. hot water

Wrappers (diameter 7-8 cm, 25-30 sheets)

- 200 g cake flour
- 100 cc warm water
- 1 tsp. salad oil
- a little salt
- 2-4 tbsp. potato starch (as dusting powders)

Wings (extra crispy layer around Gyōza)

- 2-3 tsp. cake flour
- 100 cc hot water

Finishing & Dipping sauce

- a proper amount salad oil
- a proper amount sesame oil
- a proper amount rāyu (chili oil)
- a proper amount soy sauce
- a proper amount vinegar

Directions

1. Prepare the Dough

Put the flour in a bowl and pour the water divided into two or three times.
Add 1 tsp. of salad oil and a little salt, and mix it roughly with kitchen chopsticks.
When it becomes flaky, knead it by your hands.
When the dough becomes one lump and is no longer sticky to hands,
wrap it in cellophane and let it rest for about 15 to 30 minutes.

2. Salt the Cabbages

Cut the cabbages into 3 to 4 mm pieces, sprinkle half tbsp. of salt on it.
Mix and keep it for about 10 minutes as it is.
When they become soft, squeeze the water well from them (important).



3. Stir-Fry the Garlic & Prepare the Soup

Heat half tbsp. of sesame oil in a small pan and stir-fry the minced garlic well.
When scent comes out and it turns brown a bit, stop the fire and let it cool down.
Dissolve the soup base in 1 tbsp. of hot water and let it cool down too.

4. Mix the Filling All Together

Combine the ground meat, Sake, and the above garlic (including oil) and the soup.
Knead it well by your hands into gruel.
Add the squeezed cabbage, minced Chinese chives (or Yukari), salt and pepper.
If you have time, divide it into small pieces (about 1 tbsp. each),
and let it rest for more than 30 minutes in the fridge.

5. Prepare the Wing Soup

Mix the flour and the water.

6. Make Wrappers

Knead the dough into stick shapes and cut into equal portions (about 10 to 12 g).
Roll them into small balls and place them on the table sprinkled with potato starch on.
Working with 1 piece at a time, press it with your palm and
flatten it into circular shape (of diameter 7 to 8 cm) with a *rolling pin*.
Sprinkle with potato starch again and set the finished wrapper aside.
Repeat with the remaining dough pieces.

To avoid drying, keep them covered by squeezed wet dishtowel, and continue a bit quickly.





7. Assemble the Dumplings

Hold a wrapper in a slightly cupped hand and put about 1 tbsp. of filling on the center of it. Wet the edge of the wrapper by a little water, fold it and press to enclose the filling.

8. Pan-Frying

Heat salad oil in a pan and bake the dumplings a bit. When the bottom of the dumplings turns a little brown, pour the wing soup evenly into the pan from the edge. Lid and steam it by weak medium heat for about 5 minutes. When water is almost completely gone, remove the lid, pour sesame oil evenly, turn heat to medium and fry until the surface is crisp. Finally, turn over and serve them on the dishes.



9. Finish & Serve

Serve the dish with customized dipping sauce depending on your taste, vinegar soy sauce and chili oil etc.

