

# Gyoza

Vegetarian

Difficulty 🌿🌿🌿🌿

Preparation Time: 20-30mins

Cooking Time: 10-15mins



## Ingredients

- 1/4 cabbage
- 1 tbsp salt
- Nira (Chinese chives)
- Garlic (niriku in Japanese)
- 1 block koyadofu (dried tofu)
- 1 tbsp soy sauce
- Gyoza paper
- Salt and pepper
- Katakuriko starch
- Gyoza sauce (to serve)

## Method

- Add the cabbage and salt to a bowl (the salt draws out the water from the cabbage)
- Add nira and garlic to bowl
- Grind the koyadofu and add to nira bowl
- After 5-10 minutes, empty water from the cabbage and add to the mix
- Add salt, pepper and soy sauce – mix
- Dust a plate with katakuriko
- In a small bowl add katakuriko and water (to make the gyoza glue)
- Place tbsp of gyoza mix onto paper,
- Use finger to smear gyoza glue in a semi-circle of the gyoza paper
- Use right hand to squeeze paper into folds at the top (videos may help – it's tricky!)
- Add gyoza to a non-stick pan on medium heat, add some starchy water to the pan (1-2mm up the gyoza)
- Cook until bottom of the gyoza is brown and top is translucent
- Flip onto plate and serve with gyoza sauce!

*Recipe from my host mum!*