

Easy Japanese Gyoza Recipe

Total time **30 mins** 20 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

40	gyoza wrappers
300 g	minced pork (minimum 12% fat)
100 g	finely chopped white cabbage
2	finely sliced spring onions
4	finely chopped shiitake mushrooms
1	clove garlic, grated
2 tsp	grated ginger
1 tbsp	sake
1 tbsp	sesame oil
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 pinch	salt
	Freshly ground black pepper
Dipping sauce	
4 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	rice vinegar
2 tbsp	sesame oil

PREPARATION

Step 1

Mix the minced pork with finely chopped cabbage, spring onions, mushrooms and grated garlic and ginger. Season with sake, sesame oil, soy sauce, salt and pepper. Fry a small bit of the mix and taste to check the seasoning.

Step 2

Place a heaped teaspoon of the mix in the centre of each gyoza wrapper, moisten the edges and fold each gyoza. Make the “pleats” on the edges when each gyoza is closed. Make sure to seal the gyozas properly.

Step 3

Fry the gyozas on a frying pan with a bit of oil at medium heat until they have some golden colour at the base – approx. 3 minutes. Add 100 ml water and put a lid on the pan and let the gyozas steam for 3 minutes. Remove the lid and let the water evaporate. Fry until the bases of the gyozas are crisp.

Step 4

Mix the ingredients for the dip and serve with the gyozas.