

Homemade Japanese Gyoza Skins

Total time **65 mins** **10 mins** preparation time **30 mins** resting time **25 mins** cooking time

INGREDIENTS

30 portion(s)

200 g	wheat starch (from Asian grocers)
60 g	potato flour (or rice flour / cornflour)
1 pinch	of salt
1 pinch	of sugar
190 ml	hot water
1 tsp	vegetable oil, plus a small amount for the worktop

PREPARATION

Step 1

Place the wheat starch, potato flour, salt and sugar in a bowl. Add the hot water and mix well with a spatula. Once the dough has cooled slightly, knead it thoroughly by hand. As soon as the dough feels smooth, add the oil and continue to knead. Shape the dough into a ball, wrap it in cling film and leave to rest for around 30 minutes.

Step 2

Remove the cling film and make smaller dough balls. Each ball should weigh around 15 g. Lightly oil your worktop, place the dough balls on it, flatten them a little with your hands and then use a spatula or a dough scraper to flatten them further.