



## JAPANESE GYOZA

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Makes 20

Gyoza is originally a Chinese dish, which has become very popular cross Japan.

### INGREDIENTS

1/3 cup chopped cabbage  
3 finely chopped spring onions  
1/2 kg minced pork  
1 tsp sesame oil  
1/2 tsp salt  
1 tsp grated fresh ginger  
2 cloves mashed garlic  
20 gyoza wrappers  
1 tbsp vegetable oil  
2 tbsp soy sauce  
Water  
Coriander

### EQUIPMENT

Bowl  
Teaspoon  
Knife  
Chopping board  
Frying pan with lid  
Grater  
Garlic press

### METHOD

- 1 Mix cabbage, spring onions, minced pork, sesame oil, salt, ginger and garlic in a mixing bowl until they are all combined.
- 2 Take a gyoza wrapper in your hand and spoon a teaspoon of the mixture into the wrapper and squeeze the sides together to form a semicircle.
- 3 Place on a board or plate until ready to cook.
- 4 When all dumplings are made, heat your frying pan and add a little oil.
- 5 When hot, place gyoza into the pan.
- 6 When gyoza are brown on the underside, add soy sauce and water to pan, cover with the lid and leave to steam for 4 minutes.
- 7 When cooked place on a plate and add a little soy sauce to taste.

### FROM THE MARKET

Cabbage & Spring Onions—Virgaras Garden; N&M Tsimiklis; Hart's Vegetables; The Food Forest; Jim Cosmidis; Patlin Gardens; Warrakilla  
Pork—Bushmin Farmed Rabbits; North Marola Farm Meats  
Coriander—Gooseberry Hill Farm; Hillside Herbs; Salad Greens and Kitchen Herbs