



Pork Gyoza

To buy Gyoza already made in the supermarket is really expensive. So why not try to make some yourself!

FEATURED PRODUCT:

Mrs Rogers Ground Ginger, Garlic Powder, Sea Salt & Chilli Flakes.

INGREDIENTS

Wrappers:

- 2 cups Flour
- 1 tsp Mrs Rogers Sea Salt Fine
- Additional flour for rolling
- 1/2 cup Boiled Water

For the filling:

- 400g Pork Mince
- 1 Tbsp Vegetable Oil
- 1 cup Wombok Cabbage, finely sliced
- 1 tsp Sesame Oil
- 1 Tbsp Soy Sauce
- 1 tsp Mrs Rogers Ground Ginger
- 2 tsp Mrs Rogers Garlic Powder
- Oil for frying

For the sauce:

- 2 Tbsp Soy Sauce
- 1-2 tsp Mrs Rogers Chilli Flakes
- 2 tsp Honey

INSTRUCTIONS:

1. In a cake mixer using a dough hook, add the flour and salt and mix. Slowly add the water to create a dough and continue to knead for 10 minutes. Half the dough and roll into logs. Wrap and let rest for 30 minutes.
2. While the dough is resting, prepare the filling. In a frying pan heat the vegetable oil on a medium heat and fry the mince until just cooked. Add the wombok and fry until just wilted. Add the sesame oil, soy sauce, ginger and garlic and stir to combine. Remove from the heat.
3. Get your dough and cut each roll into 6 pieces. Using a floured surface, roll out the dough very thinly and cut with a round cutter. Repeat until all of the dough is used. Cover with a damp cloth to stop the dough from drying out.
4. Hold a circle in your hand and fill with the mixture. About 2-3 teaspoons should be enough. Slight wet the edge of half a circle and using your fingers, pinch the gyoza closed. Continue until you have used all of the dough.
5. Add a drizzle of oil into your frying pan and heat on a high temperature. Place the gyoza in the pan, leaving some room in between each piece. Fry for one minute until the gyoza starts to brown. Turn each gyoza over and then add 1/2 cup of water and place a lid on them quickly. Steam for a further 3 minutes.
6. To make the sauce:
Stir together the soy sauce, chilli flakes and honey together and set aside until needed.