

# Chicken or Prawn Gyoza with Dipping sauce



# Ingredients list

## For the gyoza skins

- 150g strong white flour
- 100ml/7fl oz boiling water
- ¼ tsp salt

## For chicken filling

- 100g chicken mince
- ½ head pak choi (can bring spinach instead)
- 1cm fresh root ginger
- 1 garlic clove
- 2 spring onion (green part only)
- ½ tsp ground chilli flakes
- 1 tsp sesame oil
- 2 tsp soy sauce

## For prawn filling

- 100g cooked prawns
- 1 tbsp sesame oil
- ½ lemon
- 1 tsp oyster sauce
- 2 chopped spring onion
- 1cm piece fresh root ginger
- 2 tsp soy sauce

## For the dipping sauce

- 50ml soy sauce
- 5ml lime juice
- 5ml chili oil (or crushed chili flakes)

# Equipment list

- Sharp knife
- Brown chopping board
- Frying pan (with lid!)
- Plastic spoon
- Cutlery Knife
- Cutlery Spoon
- 2x Glass bowl
- Measuring jug
- Small Gu jar for water

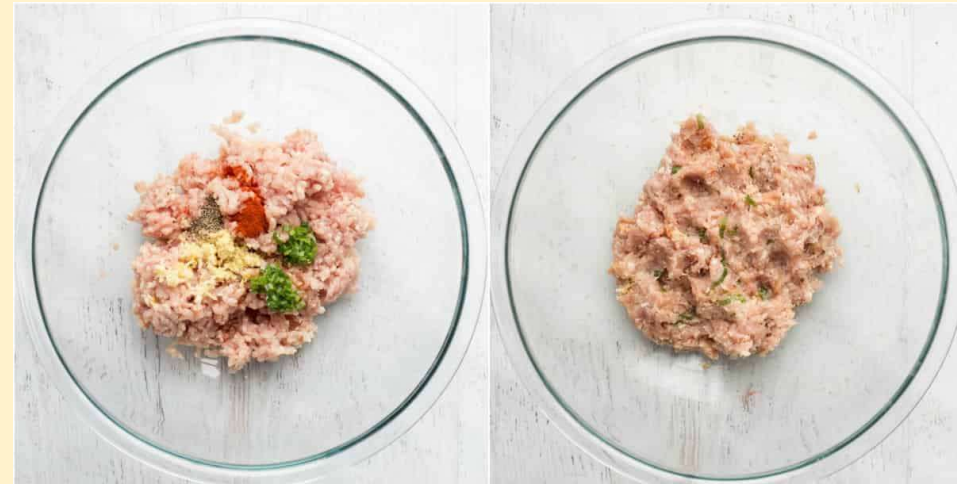
# Method

1. For the gyoza skins, sift the flour into a large bowl.
2. Stir in 100ml boiling water using a knife A LITTLE AT A TIME until the mixture comes together as a dough. (**You may not need to use all the water.**)
3. Roll the dough into a ball and leave to rest. Cover with cling film to prevent drying out.



# Method

4. To make the filling, mix all of the chicken OR prawn filling ingredients together in a large mixing bowl until well combined (the ingredients will form a gloopy paste). Season well with salt and freshly ground black pepper. Chill in the fridge until needed.
5. For the gyoza skin, turn out the dough onto a lightly floured work surface and knead for five minutes until smooth and elastic. (You can use the dough hook attachment of a food processor for this.)
6. Roll out the ball of dough onto a lightly floured work surface, stretching and turning the dough as you go, until the gyoza dough is as thin as possible.
7. Using a 10cm/4in cookie cutter, cut discs from the gyoza dough





# Method

8. To assemble the dumplings, hold a gyoza skin in the palm of your hand and add one teaspoon of the filling mixture. Wet the edges with a little water using your fingertip and seal the dumpling, pinching along the edges to create a pleated fan effect (they should resemble a mini-Cornish pasty).
9. To cook the dumplings, heat the vegetable and sesame oil in a large frying pan with a lid over a high heat. Arrange the gyoza in the pan, in batches if necessary, leaving space between each one, and fry for 2-3 minutes, or until the bottoms are golden-brown. Take care as they will burn quickly.



# Method

10. Add a splash of water to the pan, cover with the lid and steam the dumplings for a further two minutes.
11. Give the pan a shake to release the gyoza from the bottom of the pan and continue to cook for a further two minutes with the lid off, until the filling is completely cooked through.
12. Meanwhile, for the dipping sauce, mix all the dipping sauce ingredients together in a small bowl, to taste.  
  
Set aside.

