

Steamed homemade gyozas

COOKING
LOVERS TESA



Consejo del chef

Plate the gyozas and garnish with sesame seeds and spring onion. Serve the sauce on the side.

Raciones para 2

1/4 Cabbage

2 Carrots

1 Courgette

Shiitake mushrooms

Olive oil

200 gr Minced pork

2 Spring onions

1 Tablespoon grated ginger

1 Tablespoon grated garlic

1 Tablespoon sesame oil

1 Egg

Salt

White pepper

Gyoza wrappers

60 ml Soy sauce

30 ml Rice vinegar

1 Tablespoon sesame oil

1 Teaspoon honey

Sesame seeds (for decoration)

Spring onion (for decoration)

1 Chop the cabbage, carrots, courgette, and shiitake mushrooms into small pieces. Mix and season with salt and a dash of olive oil. Place on a baking tray lined with parchment paper and bake in a conventional steam oven, with top and bottom heat at 190° C for 15 minutes.

2 Let cool and mix in a bowl with the minced pork, chopped spring onion, ginger, garlic, sesame oil, and an egg. Season with salt and white pepper. Mix until all the ingredients are well combined.

3 Fill the gyoza wrappers with a spoonful of filling. Moisten the edge of the wrapper with a bit of water and seal carefully.

4 Place on the perforated tray and cook in the 100 % steam oven for 6 minutes. Meanwhile, prepare the sauce by mixing all the ingredients.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/gyozas-caseras-al-vapor/>

