Steamed homemade gyozas



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/