

# 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

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

