

Gyoza Curry

100–110 Min

Ingredients 6 Portions

= Kotányi Produkte

For the dough:

265 g	All-purpose flour
0.5 tsp	Himalayan Salt
120 ml	Hot water (about 80 °C)
	Cornstarch, for dusting rolled dough and frying (about 2 tbsp)

For the meat filling:

300 g	Ground pork/beef/turkey/mixed meat
150 g	Grated cabbage
1	Carrot, finely grated
1	Spring onion, finely chopped
1 tsp	Garlic Granules
0.5 tsp	Ginger, Ground
0.5 tsp	Chili Pepperoncini, Crushed
2 tbsp	Soy sauce
1 tsp	Sesame oil
1 tsp	Rice vinegar

For the curry:

1 tbsp	Coconut oil
2 cloves	Garlic
1 tbsp	Curry Powder
1 tbsp	Soy sauce
400 ml	Coconut milk
150 ml	Water
1 tbsp	Brown sugar
1	Lime, juice and zest

Preparation

1. Make the dough first. In a bowl, mix flour and salt, then pour in the hot water while stirring. Transfer the dough to a work surface and knead for about 7 minutes. If it feels too stiff and crumbly, add 1 tbsp of water. The dough should be smooth and slightly elastic. Wrap in plastic wrap and let rest at room temperature for 30–60 minutes.
2. Meanwhile, prepare the filling. In a bowl, combine the meat, cabbage, carrot, spring onion, garlic, chili, soy sauce, ginger, salt, and sesame oil. Mix well.
3. Divide the rested dough in half. Roll one half on a floured surface as thin as possible—ideally translucent, otherwise the gyoza edges may remain raw.
4. Cut out circles 8–10 cm in diameter using a round cutter or glass. Dust each piece with cornstarch and stack them. Repeat with the other half of the dough.
5. Place 1 tsp of filling in the center of each dough circle and brush the edges with water. Fold in half and pleat the edges on each side, pressing well to seal. Repeat until all dough and filling are used. You can freeze filled gyoza by placing them on a tray in the freezer. Once frozen (about 2 hours), transfer to a plastic bag and store for up to one month.
6. Heat a skillet over medium heat. In a small bowl, mix 1 tsp cornstarch with 120 ml water. Add 1 tbsp oil and about 15–20 gyoza to the skillet (depending on size). Fry until the bottoms are golden brown, then pour in the cornstarch-water mixture and cover. Cook for 8 minutes on medium heat. After 5 minutes, check if there's still water; if it has evaporated, add another 50 ml.
7. After 8 minutes, remove the lid and cook until the water evaporates and the bottoms are crispy. Repeat with the remaining gyoza.
8. In a pan over medium heat, melt the coconut oil. When hot, add minced garlic and sauté for 1 minute until fragrant. Stir in the curry mix and cook for about 1 minute.
9. Pour in the coconut milk, water, soy sauce, lime zest and juice, and brown sugar. Stir until combined and simmer gently for 5–7 minutes.
10. Divide the gyoza into bowls, pour over the hot curry, sprinkle with spring onion and sesame seeds, and serve.