

Ingredients 45 Portions

= Kotányi Produkte

For the wrappers

250 g	Plain flour
50 g	Cornflour
160 g	Boiling water

For the filling

2 tbsp	Neutral oil
3	Spring onions, finely sliced
3	Cloves garlic, minced
150 g	Green cabbage, finely chopped
100 g	Carrots, finely chopped
125 g	Shiitake mushrooms, finely chopped
1 tbsp	Umami Mushroom-Mix - Smoky
1 tsp	Soy sauce
1 tsp	Toasted sesame oil
	Salt to taste (if needed)
1 tbsp	Cornflour

Veggie Gyoza

120–160 Min

Preparation

1 Mix together the flours then add the boiling water and combine with a fork until cool enough to handle. Transfer the dough to a work surface and knead for about 7 minutes. The dough should be smooth and have a somewhat firm, elastic texture. Wrap the dough in plastic wrap and let it rest at room temperature for 30–60 minutes.

2 Divide the rested dough in half. Transfer one half to a floured surface and roll it out with a rolling pin as thinly as possible. Ideally, it should be thin enough to see through. Cut out wrappers with a 8–10 cm circle cookie cutter. Dust each piece of dough with cornstarch, stack them on top of one another and cover in cling film or a damp cloth to prevent drying out.

3 Sauté the garlic and spring onion in oil over a medium-high heat for around 1-2 minutes.
Then add in the cabbage, carrots and mushrooms. Continue to sauté for around 5 minutes, then add the Umami Mushroom Mix Smoky and soy sauce.

4 Turn the heat off and add toasted sesame oil. Finally add the cornflour and mix to combine. Leave the dumpling filling aside to cool completely.

5 Place 1 heaped tsp of the cooled filling in the centre of each wrapper. Wet your finger and run it around the edge and fold the dumplings in gyoza shape.

6 Heat a pan over medium-high heat. In a small bowl, combine 1 teaspoon of cornstarch with 120 ml of water. Add 1 tablespoon of oil to the pan, along with about 15–20 gyoza, depending on the size of the pan. Fry the gyoza until the bottoms turn golden brown, then pour in the cornstarch-water mixture and cover the pan. Cook for 8 minutes over medium-high heat. After 5 minutes, check to see if there is still water; if it has evaporated, add another 50 ml.

7 After 8 minutes, remove the lid and continue cooking until the water has evaporated and the seared bottoms have become crispy. Repeat with the remaining gyoza. Transfer the gyoza to a serving plate, garnish with spring onion greens and sesame seeds and serve with a dipping sauce.

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