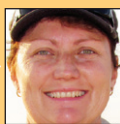




Recipe



by MELISSA FROHLUFF

Prawn gyoza

Ingredients

- 2 packets of Gow Gee pastry (30 pieces per packet)
- Half a small cabbage
- 300g peeled and deveined green prawns
- 30g ginger, finely grated
- 30g garlic, finely grated
- 2 tbsp oyster sauce
- 2 tbsp sesame oil
- 1/2 tbsp soy sauce
- 150ml water

Method

1. Chop cabbage finely with a blender.
2. Blend green prawns.
3. Place cabbage, chopped green prawns, ginger, garlic, oyster sauce, sesame oil and soy sauce in the mixing bowl and combine all ingredients with fingertips until the mixture is bound into a smooth consistency.
4. Place a piece of Gow Gee pastry in the palm of your hand.

Tips

An easy dipping sauce to complement the gyoza is made by combining one tablespoon of rice wine vinegar and one tablespoon of soy sauce in a small bowl to serve.

5. Scoop a level teaspoon of mixture from the bowl and place in the centre of the round piece of pastry.
6. Wet your finger and wipe around the edge of half the pastry (this seals the edges of the pastry).
7. Fold the pastry in half and pinch the edges to seal in the filling. Put three pleats around the edges to present the gyoza nicely.
8. Continue the process until you have used all the mixture.

Cooking the gyoza

9. Heat one tablespoon of sesame oil in a non-stick pan and cook gyoza pleated side up. Cook until golden on the bottom.
10. Pour 150ml boiling water into the pan and quickly place clear lid on top. Simmer on low to steam gyoza until water has evaporated or pastry has changed to a clearer colour.