

GYOZA - SHOPPING LIST

PANTRY ITEMS

- Soy sauce - 10g
- Sake - 15g
- Sesame Oil - 15g
- Caster Sugar - 2g
- Salt - 2g
- Potato Starch - 2 tsp
- Plain flour - 4g



Dipping sauce:

- Chilli Oil
- Black Vinegar
- Soy Sauce

FRESH PRODUCE



- Chinese Cabbage - 165g
- Chinese chives - ½ bunch
- Green Shallots - 2
- Garlic cloves - 2
- Ginger - 40g
- Brown Onion - 75g
- Shiitake mushrooms - 3 (they can be dried and rehydrated)
- 60 pieces Gyoza skin

Dipping sauce:

- Birds Eye Chilli to taste (optional)

MEAT

- 110g Pork mince (or same quantity of chicken, or beef mince)

VEGETARIAN OPTION

- You can double the quantities for the vegetarian filling

(serves 2 as a main,
4 as an entrée)

