



GYOZA

LIVE COOKING CLASS

ZOOM MEETING

EXPERIENCE

IMPORTANT Information

Join the Zoom Meeting on your computer.

We **highly recommend that you use a laptop** as opposed to a tablet or mobile phone.

How to get the most of this class:

- Read and **familiarize yourself** with the recipes, the mise en place, and the workflow.
- Have all the required **equipment ready**.
- **Measure and organize** the ingredients according to the pictures below, as it will help you stay on top of the live cooking class.
- All the protein should be out of the fridge at least 5 minutes before the class starts, except for the seafood.

MISE EN PLACE

BEFORE CLASS

EQUIPMENT

IMPORTANT POINTS

To prepare for the curly shallots tops:

- Cut the **green tops** of your shallots and reserve them
- Prepare a **bowl of water with ice** and set aside



- 1 x **Non stick** Frying Pan (non stick is really important to achieve the best outcome).
- 1 x Lid to cover the pan
- 1 x Chopping Board
- 2 x Medium Mixing bowls
- 2 x Spoons
- 1 x Chef's Knife
- 1 x Spatula
- 1 x Microplane
- 1 x Pair of Tongs



PORK FILLING

Please make sure you have **measured** and **prepared** all your **ingredients** as per our mise en place instructions.

This will ensure you can keep up during the class.



- 75g Chinese Cabbage
- 110g Pork mince
- ¼ bunch Chinese chives
- 1 Green Shallot
- 1 Garlic clove
- 20g Ginger
- 1g Sugar
- 1g Salt
- 1 tsp Potato Starch

Mix in one container:

- 5g Soy sauce
- 15g Sake
- 7.5g Sesame Oil

Please note that the quantities given above for both the pork and vegetable fillings, are half of the quantities in each of the recipes sent.

If you wish to do one of the fillings only, do the mise en place following the quantities outlined in the recipe sent for that filling.



VEGETABLE FILLING



- 90g Chinese Cabbage
- 75g Onion
- ¼ Bunch Chinese chives
- 1 Green Shallot
- 3 Shiitake mushrooms
- 1 Garlic clove
- 20g Ginger
- 1g Sugar
- 1g Salt
- 1 tsp Potato Starch

Mix in one container:

- 7.5g Sesame oil
- 5g Soy sauce

FOR COOKING



- 1 packet gyoza skins (or dumpling wrappers. Wonton wrappers are different)
- 4g Plain flour
- 150g boiled Water
- Vegetable oil

GARNISH



- Soy sauce
- Black Vinegar (Chinking Vinegar)
- Chilli Oil
- Bird's Eye Chilli to taste (optional)
- Curly shallot tops (will be prepared at the beginning of the class. See above: important point)

RUNSHEET

- 6:00 pm** - Introduction
- 6:05 pm** - Mise en place - Curly Shallot Tops
- 6:10 pm** - Mix Vegetables
- 6:20 pm** - Mix Pork
- 6:40 pm** - Folding Gyoza demonstration
- 6:45 pm** - Folding Gyoza
- 7:00 pm** - Cooking Gyoza
- 7:20 pm** - Q&A session
- 7:30 pm** - Live cooking class concludes.

If you have any questions,
please contact us via email at
event@vivecookingschool.com.au

