GYOZA

Preparation time: 30 min Cooking time: 30 min Makes:12

75g pork mince or 1/3 cup
65g finely shredded Chinese cabbage (Cut stalk out only use leaf)
15 g fresh Chives, chopped
1 tsp finely chopped ginger
15ml soy sauce 1 TB
1 tsp rice wine
¼ tsp sugar
12 gow gee wrappers
½ tsp oil

<u>Dipping Sauce</u>
½ Tb soy sauce
1 tsp black Chinese vinegar
¼ tsp sesame oil
1/8 tsp chilli oil

1. Place pork mince, Chinese cabbage, chives and ginger in a bowl and mix together.

2. Add soy sauce, rice wine, sugar and salt to mixture and mix together.

3. Place a gow gee wrapper flat in the palm of your hand, then, pace 2 tsp of filling mixture into the centre of the wrapper. With wet fingers, bring the sides together to form a half moon shape and pitch the centre seam and fold pleats sealing edge.

4. Press one side of the dumplings onto a flat surface to crate a flat bottom; this will make them easier to pan fry.

5. Heat the oil in a frying pan over medium-high heat. Add the gyoza to the pan in batches and cook for 1 -2 minutes on the flat side, without moving, so that the gyoza becomes brown and crisp on that side.

6. Transfer to a plate. Clean the pan. Return the gyozas to the pan then add 100ml water to the pan and put the lid on. Steam for 5 minutes.
   Dip in dipping sauce and enjoy!