



Japanese Knife Company

Marylebone Store: 47 Blandford Street, London, W1U 7HQ T: 020 7487 4868

Soho Store: 14 Bateman Street, London, W1D 3AG T: 02000 114 662

Kensington Store: 1c Kensington Church Walk, London W8 4NB T: 020 7937 5057

Office/Warehouse/Websales & Retail Showroom: 104 Saga Centre, 326 Kensal Road, London W10 5BZ T: 020 8968 6238
W: www.japaneseknifecompany.com E: general@jkcl.co.uk

Gyoza

Derived from Chinese cuisine these Pot Stickers are an ideal starter or snack.

200g Minced pork – **substitute with chicken, crab or prawn if you want**

Finely shredded cabbage – to taste (2/3 cup)

Finely chopped green onion – to taste (2 tbsp.)

Minced garlic – to taste (1/2 tsp.)

Minced ginger – to taste 91/2 tsp)

1 tbsp. Sake (1 tbsp.)

1 tbsp. Soy (1 tbsp.)

1 tsp. Sesame oil

Salt & pepper

Gyoza pastry

(Alternatively use a pastry of 170ml water to 200g strong flour kneaded to soft dough, rested and then rolled into circles of 8 cm)

Pour boiling water over the shredded cabbage in a colander. Mix the ingredients well.

Put a spoonful of the mixture into a circle of pastry and wet one side (1/2 circle) fold into a Gyoza parcel and pinch and over lock.

Get a frying pan very hot add a little oil and fry Gyoza on one side until brown. Then add a little water and cover and steam for a few minutes

Serve with a sauce of equal amounts of Soy and vinegar