

JAPANESE DUMPLINGS (GYOZA)

<i>Ingredients</i>	<i>Equipment</i>
50 Grams Pork Mince	Large Mixing Bowl
50 Grams Chicken Mince	Chopping Boards
2 Tablespoons Sweet Soy	Knives
1 Teaspoon Sugar	Spoon Measures
1 Teaspoon Sesame Oil	Cup Measures
1 Small Carrot Grated	Wooden Spoon
1 Cup Cabbage shredded finely	Grater
¼ Cup Water Chestnuts finely chopped	Peeler
2 Spring Onions finely sliced	Scales
Salt & Pepper to taste	Electric Frypan
Wonton Wrappers	Serving Platter
Oil for frying	
Dipping Sauce	
2 Tablespoons Sweet Soy	
1 Tablespoon Vinegar	

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Prepare the dipping sauce and set aside.
4. Slice the Cabbage very finely
5. Peel and grate the carrot
6. Top and tail the spring onions and slice very finely
7. Chop the Water Chestnuts finely
8. Place all the ingredients in the large bowl and mix thoroughly.
9. Lay several sheets of wonton wrappers out onto the bench top, approximately 24.

10. Place a teaspoon of filling into the centre of the wrapper.
11. Bring all the corners to the middle and squash with your fingers.
12. Heat the oil in the frypan.
13. Place the dumplings in the frypan and brown the bottom.
14. Pour boiling water into the frypan until covered and simmer until cooked through, about 7-10 minutes
15. When cooked place on the serving platter provided.
16. Enjoy!