



Gy?za with pork and nori filling

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough:

- 250 grams of wheat flour
- pinch of salt
- 150 ml hot water

Filling:

- 2 tablespoons dried bits of nori
- 2 napa cabbage leaves, minced
- 5 cm long piece white part of leek, minced
- 2 tablespoons grated carrot
- 300 gm ground pork
- 2 tablespoons of sake
- 1 tablespoon of shiro miso
- 1 tablespoon sesame oil
- 1 tablespoon ginger, grated
- 1 tablespoon potato starch
- 1 teaspoon sugar
- 4 tablespoon chicken stock
- 1 teaspoon soy sauce

Instructions

1. Combine the flour and salt in a bowl, add boiling, mix vigorously with spatula.

Once the dough is cool enough to handle, knead till dough is smooth.

2. Divide dough into four pieces. Roll each piece out into a sausage. Divide each dough sausage into eight pieces. Roll out each piece of dough to make one wrapper.
3. Mix pork with nori, cabbage, leek and carrot. In separate dish mix sake, miso, sesame oil, ginger, potato starch, sugar and soy sauce.
4. Pour liquid into meat filling.
5. Marinate minimum 30 minutes.
6. Place 1 teaspoon of filling on each wrapper, seal the edges and shape dumpling.
7. Steam-cook dumplings.
8. Serve with soy-ginger sauce.