KIKKOMAN

Homemade gyoza dough

Total time **50 mins** **20 mins** preparation time **30 mins** resting time

INGREDIENTS

30 portion(s)

For 30 gyozas:

200 g	wheat starch (from Asian grocers)
60 g	potato starch / cornflour
1 pinch	of salt
1 pinch	of sugar
190 ml	hot water
1 tsp	vegetable oil, plus a small amount for the work surface

PREPARATION

Step 1

Place the wheat starch, potato starch, salt and sugar in a bowl. Add the hot water and mix well with a spatula. Once the dough has cooled slightly, knead it thoroughly with your hands. When it feels smooth, add the oil and continue kneading. Shape the dough into a ball, wrap it in cling film and let it stand for about 30 minutes.

Step 2

Remove the cling film and form smaller dough balls, each weighing about 15 g. Lightly oil your work surface and place the dough balls on it. Flatten them slightly with your hands, then use a spatula or a dough scraper to flatten them further.

Step 3

Place approx. 15 g of your filling of choice in the centre of each gyoza wrap. Moisten half of the edge of each wrap with a little water using your fingertip. Fold the wrap to cover the filling, then press the edges firmly together to create a pleated effect.

Step 4

Cook the gyoza according to your preference—deep-fry for a crispy texture, pan-fry for a golden crust, or steam for a lighter touch. If steaming, arrange the gyoza with approximately 0.5 cm of space between each piece and steam over high heat for 7-8 minutes. Once cooked, serve with your choice of dipping sauces; click here for delicious dip tips. Enjoy!