KIKKOMAN

Vegetarian gyoza

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

INGREDIENTS

30 portion(s)

1	pack of 30 ready-made gyoza skins
30 g	rice (around 80 g when cooked)
30 g	aubergines
6	shiitake mushrooms
0.5	small onion
1	clove of garlic
5 g	ginger
200 g	pointed (or Chinese) cabbage
30 g	carrots
2	spring onions
1 tsp	sesame oil
1 tsp	vegetable stock
2 tsp	Kikkoman Naturally Brewed Soy Sauce
1 tsp	sugar
1 tsp	cornflour

PREPARATION

Step 1

Start preparing your gyoza filling by cooking the rice according to the packet instructions and leave to cool.

Step 2

Wash and trim the aubergine and mushrooms, then dice into small cubes.

Step 3

Peel the onion, garlic and ginger.

Step 4

Wash and trim the pointed cabbage and spring onions. Wash and peel the carrots. Finely dice the onion, garlic, ginger, pointed cabbage, carrots and spring onions.

Step 5

Heat the oil in a pan and lightly sauté the vegetables in the following order: garlic, ginger, carrots, onions, aubergine, shiitake mushrooms, spring onions and pointed cabbage. Place the vegetables on a plate and leave to cool.

Step 6

Put the vegetables, rice and remaining ingredients in a bowl and mix well.

Step 7

Arrange 30 gyoza skins on your work surface. Place approx. 15 g of filling on the centre of each skin. Moisten half of the edge of each with a little water using your fingertip. Fold the skin to cover the filling, then press the edges firmly together to create a pleated effect.

Step 8

Line a steamer basket with baking paper (or cabbage leaves). Place the gyozas roughly 0.5 cm apart and steam over a high heat for 7-8 minutes, then serve with dips. You can find some ideas for dipping sauces here.