



Prawn gyoza with coriander, soy and chilli

By Miele

10 minutes plus refrigeration time

Preparation time

15 minutes

Cooking time

50 dumplings

Serves

INGREDIENTS

Prawns

2 litres (4 cups) iced water 3 tsp bi-carb soda 500 g peeled uncooked prawns, cleaned 1 egg white 1 ½ tsp tapioca starch

Gyoza

2 cm piece ginger (10 g) finely grated
1 garlic clove, crushed
1 tbsp finely chopped coriander
2 spring onions, finely chopped
1 packet round dumpling wrappers (50 wrappers)

1 1/2 tbsp soy sauce

Dipping sauce

4 coriander stalks, finely chopped
1 small red chilli, finely sliced
2 spring onions, finely sliced
60 ml (¼ cup) rice wine vinegar
60 ml (¼ cup) light soy sauce
2 tsp caster sugar

To serve

Asian herbs
1 long red chilli, thinly sliced

METHOD

Prawns

- 1. Fill a medium sized bowl with iced water and add the bi-carb soda. Submerge the prawns and leave for 30 minutes.
- 2. Drain the prawns and dry thoroughly.
- 3. In another bowl mix together the egg white and tapioca to form a paste. Add the prawns and coat.
- 4. Cover and place in the fridge for 12 hours.

Gyoza

- 1. Remove the prawns from the fridge and finely chop.
- 2. Add the soy sauce, ginger, garlic, coriander and spring onion; mix well.
- 3. Line a perforated steam container with baking paper.
- 4. Place half a teaspoon of the prawn mixture into the centre of the dumpling wrapper and brush the outside with water.
- 5. Gently fold the dumpling wrapper over to form a semi-circle, pleating the edges as you go.
- 6. Place the dumplings into the perforated steam container. Place into the steam oven and Steam at 100°C for 10 minutes.

Dipping sauce

1. In a bowl, combine all the ingredients and stir until the sugar is dissolved.

To serve

- 1. Place the dumplings onto a serving dish and sprinkle with Asian herbs and some chilli.
- 2. Serve with the dipping sauce.

Hints and tips

- Traditionally, gyoza are fried on the base. If desired, heat some oil in a frying pan on medium-high heat, induction setting 7, and fry for 2 minutes.
- The prawn preparation process ensures the prawn remains crunchy with good texture once cooked.
- The gyoza freeze well uncooked and can be steamed from frozen.