

Miele

Prawn gyoza with coriander, soy and chilli

By Miele

10 minutes plus refrigeration time

Preparation Time

15 minutes

Cooking Time

50 dumplings

Serves



INGREDIENTS

Prawn

- 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

- 1 ½ tbsp soy sauce
- 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)

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

Miele Accessories

- Perforated steam container

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, 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.