



Asian gyoza dumplings with vegan filling and dip

Fancy a spicy snack that is not only super tasty but also vegan? The Asian gyoza dumplings with vegan filling and dip are ideal as a starter or snack between meals.

Zutaten

40 Portionen

Dough ingredients

300 g Wheat flour type 405
0.5 TL Byodo organic sea salt
160 ml Water, hot

Filling ingredients

200 g Chinese cabbage
80 g Shitake mushrooms, alternatively button mushrooms, brown
2 Spring onions
10 g Ginger
2 Garlic cloves
2 Carrots
1 Handle Lemon grass
2 EL Byodo Frying Oil Exquisite
3 EL Soy sauce

Byodo organic sea salt

Ingredients Chili mayonnaise

2 Chili peppers, fresh (depending on desired heat)
100 g Byodo vegan mayo
1 EL Byodo Asia Sauce
1 TL Byodo fine seasoning vinegar
1 TL Sriracha sauce
Rice flour or cornstarch for dusting

Byodo Frying Oil Exquisite
Byodo Asia Sauce
Cookie cutter Ø 8 cm

Zubereitung

Dumpling batter

For the dough, mix the flour and salt in a mixing bowl. Add hot water and knead into a smooth dough using a kneading machine or by hand. Shape into a ball, wrap in cling film and place in the fridge.

Filling

For the filling, cut the Chinese cabbage and mushrooms into very small pieces. Finely slice the spring onions, chop the ginger and garlic. Peel and grate the carrots. Cut off the woody end and the top third of the lemongrass, cut the stalks in half and peel off the hard outer leaves. Finely chop the soft inside. Heat the frying oil in a pan, add the vegetables and sauté for 5 minutes. Add 3 tbsp soy sauce and season the filling to taste. Season with salt to taste and leave the mixture to cool.

Dips

Finely chop the chillies and mix all the other ingredients in a bowl. Season to taste and spice up if necessary

Gyoza

Remove the dough from the fridge and divide it into thirds for easier handling. Roll out the dough to a thickness of approx. 1-2 mm on a work surface floured with rice flour or cornflour. Cut out circles, roll out the leftover dough again. Set the finished dough circles aside and cover with a towel or cling film to prevent them from drying out. Dust with rice flour to prevent them from sticking together.

To fill the dumplings, take a circle of dough in your hand, place 1 teaspoon of the filling in the middle and moisten the edges of the dough with water. Lay the dumplings on top of each other to form a semicircle, but do not fold them together. From right to left, press the dough together in a fan shape. The side facing you will be fanned, the side facing away will remain smooth. This creates the shape of the dumpling that does not fall over. Fill all the dough circles and collect the dumplings on a floured plate.

Heat the frying oil in a pan and fry the dumplings over a medium heat. Add 100 ml water to the pan and cover the pan with a slightly open lid. The dumplings are now cooked through. When the water has evaporated, arrange the dumplings and serve with the Asian sauce and chili mayonnaise.



Unfried, ready-made dumplings can also be frozen. To do this, place them on a tray and freeze for 2 hours. Then transfer to a container or bag and freeze again.