

**Miele**

# Prawn gyoza, coriander soy and chilli

By Miele

**24 hours**

Preparation Time

**15 minutes**

Cooking Time

**50 serves**

Serves



## INGREDIENTS

### Prawn filling

500 g peeled prawns, cleaned  
1 ½ tbs soy sauce  
1 tbsp finely grated ginger  
1 garlic clove, crushed  
1 tbsp coriander, finely chopped  
2 spring onions  
Grapeseed oil, for frying

### Prawn preparation

2 litres iced water  
1 tbsp bi-carb soda  
1 egg white  
1 ½ tsp tapioca starch  
1 packet Shanghai dumpling wrappers

### Dipping sauce

4 coriander stalks, finely chopped  
2 chilli, finely sliced  
2 spring onions, finely sliced  
60 ml rice wine vinegar  
60 ml soy sauce  
2 tsp caster sugar

## **METHOD**

### **Prawn preparation**

1. Fill a medium sized bowl with iced water and add 1 tablespoon of 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 refrigerator for 12 hours.

### **Prawn filling**

1. Remove the prawns from the refrigerator and finely chop.
2. Add the remaining ingredients and mix well.

### **Gyoza**

1. Line a perforated steam container with baking paper.
2. Place half a teaspoon of the prawn mixture into the centre of the dumpling wrapper and brush the outside with water.
3. Gently fold the dumpling wrapper over to form a semi-circle, pleating the edges as you go.
4. Place the dumplings into the perforated steam container. Place into the steam oven and Steam at 100°C for 10 minutes.
5. Heat 1 tablespoon of grapeseed oil in a frying pan on a medium-high heat, induction setting 7. Pan fry dumplings for a few minutes either side until golden in colour.

### **Dipping sauce**

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

### **To serve**

1. Place the dumplings onto a serving dish and drizzle with the dipping sauce.

### **Hints and tips**

- 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.