

Vegan Hanetsuki Gyoza (Gyoza with Wings)



Ingredients

- Sesame oil for frying
- 8-10 Gyoza (homemade or store bought)
- 150ml water
- 3 tsp plain flour (or potato starch if making gluten free)

Method

- Place sesame oil in a frying pan on medium heat
- Once at temperature, add the frozen gyozas. Place gyozas in a circle, but not touching.
- Fry gyozas until the bottoms start to brown
- Reduce the temperature to a low heat and whisk together water and flour in a bowl. Pour water mixture into the pan and cover with a lid. Cooking for a further 7-8 minutes
- Keep checking your batter to see when it's cooked. You want the water to be mostly evaporated and the edges to start peeling away - you can check this with a chopstick
- Take off the lid and turn off the heat. Place a plate over the gyoza and flip over.

