

## DUMPLING (GYOZA) WITH PORK



### USED BRESC PRODUCTS



Ginger puree 450g



Green & red chilli WOK  
450g



Red chilli puree 450g

### INGREDIENTS

10

- Gyoza ingredients:
- 13 gyoza sheets
- 375 g braised pork cheeks, neck or pulled pork
- 13 g sake
- 13 g ponzu
- 13 g soy sauce
- 4 spring onions, chopped
- 13 g Bresc Ginger puree
- 13 g Bresc WOKchilli
- 25 g sunflower oil
- 2 dl water
- 13 g sesame oil
- For the dressing
- 0.6 dl low-salt soy sauce
- 0.6 dl ponzu
- 0.6 g rice vinegar
- 6 g roast sesame seeds
- 4 g Bresc Red chilli puree

### PREPARATION METHOD

For the gyoza, chop the meat finely. Mix the meat with the sake, ponzu, soy sauce, 2 spring onions, ginger and WOKchilli. Mix everything well. Spoon 1 to 2 teaspoons of the filling into a gyoza sheet. Moisten edges with water and fold them in two. Press the edges well to close them. Make sure there is little or no air in the dumplings.

Heat the sunflower oil in a pan on a medium heat. Put the gyozas in the pan and add a small layer of water. Put the lid on the pan and allow them to steam for 4 to 5 minutes until cooked.

For the dressing, mix the ponzu, rice vinegar, chilli puree and sesame seeds with the soy sauce and serve it with the gyozas. Garnish with the spring onion and sesame seeds.