

SPICY PORK GYOZAS WITH
CITRUS PONZU DRESSING

Gary Parsons, *H&B Executive Chef*

HARVEY & BROCKLESS
the fine food co

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

SPICY PORK GYOZAS WITH CITRUS PONZU DRESSING

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Ingredients

SERVES 4

HS531 Harvey & Brockless Kitchen Citrus Ponzu Dressing	110ml
IN016 Dorset Sea Salt Flakes	4g
Pork Mince	200g
Carrot, peeled & grated	50g
Banana Shallot, finely chopped	15g
Garlic Clove, minced	5g
Soy Sauce	3ml
Rice Vinegar	3ml
Cracked Black Pepper	4g
Spring Onions, thinly sliced	2 sprigs
Gyoza Wrappers	20

Method

1. In a medium bowl, add the ground pork, carrot, chopped shallots, minced garlic, soy sauce and rice vinegar. Once all the ingredients has been combined season with sea salt and black pepper.
2. Roll the mixture into 20 x 10g balls and then place in the fridge for 30 minutes.
3. Lay out twenty gyoza wrappers and place the mini 10g of the filling in the centre.
4. Lightly rub the edges of the wrapper with water. Fold the Gyoza wrapper over the filling to make a crest shape and gently press the edges together to seal.
5. Heat some oil in a pan and fry off the gyoza until slightly golden. Once golden pour 50ml of water and place a lid over the pan and let them steam.
6. Once the water has evaporated, start to fry the gyoza again but until they are browned on each side. Once browned, remove from the pan and pour the Citrus Ponzu dressing into a small pot and start dipping.



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with Harvey & Brockless Kitchen Citrus Ponzu Dressing

Harvey & Brockless Kitchen Citrus Ponzu Dressing

Our zingy ponzu, made with lemon, lime, orange, tamari, soy and mirin. Light yet deeply flavorful, it brings a fresh, tangy lift. Toss lightly through salad leaves or mix with sesame oil for a umami dressing. Also great as a dipping sauce for gyoza.

Dorset Sea Salt Flakes

Hand-harvested from the pristine mineral rich, and world-famous waters of the Jurassic coast. To be used within or to finish the cooking process, these briny flakes are bursting with an honest taste of Dorset.
