

SPICY PORK WONTONS IN KOREAN  
GOCHUJANG DRESSING

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c°*

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 WONTONS IN KOREAN GOCHUJANG DRESSING

*Chef Gary Parsons*

## *Ingredients*

SERVES 4

<b>HS145 Harvey &amp; Brockless Kitchen Korean Gochujang Dressing</b>	<b>110ml</b>
<b>IN016 Dorset Sea Salt Flakes</b>	<b>4g</b>
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. Pull the straight edge towards you and then pinch the ends together. see photo.
5. Bring a large pan of salted water to the boil and carefully drop the dumplings in and bring back to the boil then simmer for 7 minutes or until they float to the top.
6. Drain with a slotted spoon and serve with the Harvey & Brockless Kitchen Korean Gochujang dressing and thinly sliced spring onions for garnish.

## HOW TO BUILD THE WONTONS



1. LAY THE PORK BALL ONTO THE PAPER



2. FOLD IN HALF & WET THE SIDES SO THEY STICK



3. WET THE CORNERS & FOLD ROUND TO STICK EACH SIDE



## SPICY PORK WONTONS

*with Harvey & Brockless Kitchen Korean Gochujang Dressing*

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### *Harvey & Brockless Kitchen Korean Gochujang Dressing*

Bold, spicy, and umami-rich, this Korean Gochujang dressing delivers a delicious blend of fermented chilli heat balanced with a hint of sweetness. Perfect as a dipping sauce or drizzle over an Asian style slaw and use a base to other sauces.

### *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.

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