

**OVERALL time: 60 mins**

# PORK POT STICKERS

Give your winter menu an oriental twist! Made with a shake of our aromatic **Chinese 5 Spice Seasoning**, these scrumptious Pork Pot Stickers are packed with flavour and are sure to have everyone reaching for more.

Metric

**Number of servings : 4**

## ingredients

### Main

- 60 ml Soy Sauce
- 30 ml Rice Vinegar
- 5 ml Chilli crisp or paste or oil
- 250 g Pork mince or other mince of your choice
- 150 g Chinese cabbage, finely shredded
- 2 Spring onions
- 15 ml Sesame oil
- 30 ml Soy sauce
- 30 ml Fresh ginger, grated
- 15 ml **Cape Herb and Spice Chinese 5 Spice**
- 15 ml Corn starch
- 30 Gyoza/ dumpling wrappers

### For serving

- Sesame Seeds
- Spring onions

### For cooking

- Neutral oil

# THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 30 mins | COOKING TIME: 30 mins**

Combine the soy sauce, rice vinegar and chilli in a small bowl.

Mix well.

Set aside in dipping bowls until serving.

In a large bowl combine the pork mince, cabbage, spring onions, sesame oil, soy sauce, ginger, garlic and Cape Herb & Spice 5 Spice Seasoning.

Mix very well until completely combined.

To make the potstickers, lay the gyoza wrappers on a clean work surface.

Lightly dust a large wooden chopping board with corn starch.

Place a small bowl of water near you.

Scoop 1 generous teaspoon of filling onto the middle of a wrapper.

Brush a semicircle of water on one half of the wrapper.

Fold the wrapper in half over the filling into a half moon shape.

Pleat to seal.

Alternatively, just press together with no pleats.

You should end up with around 28-30.

Place finished dumplings on the wooden board while you work on the rest.

Heat a little drizzle of neutral oil in a large non-stick frying pan with a lid.

Add the potstickers, pressing down firmly to flatten the base against the pan.

Cook around 10 per batch on medium high heat until the base is deeply golden brown.

Pour in 125ml water and immediately cover with the lid.

Steam for 7 minutes.

Most of the water should have evaporated.

Remove the lid and allow the residual water to cook off and the potsticker to crisp up again.

This should take around 2 minutes.

Remove potstickers from the pan and transfer to a large serving plate.

Sprinkle with sesame seeds and spring onions.

Serve with soy dipping sauce and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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