



## JERNEJ KITCHEN

# GYOZA DUMPLINGS WITH GROUND TURKEY

*Gyoza Dumplings with Ground Turkey make a lovely appetizer or main dish. Simple dumpling recipe, filled with flavor and aroma that can be easily made ahead.*

MAKES 4 DISHES

APPETIZE

RS OR 2

MAIN

PREPARATION: 15 MINUTES

DOUGH REST TIME: 30 MINUTES

COOK: 10 MINUTES

TOTAL TIME: 55 MINUTES

### GYOZA WRAPPER

100 g (3.5 oz) all-purpose flour

3 tbsp (25g) cornstarch

65 ml (2.3 oz) warm water

### GYOZA FILLING

250 g (1/2 pound) ground turkey

1 scallion

3 cloves of garlic

1 tsp lemon zest, grated

2 cm (1-inch) piece of fresh ginger

2 tbsp light soy sauce

40 g (1.4 oz) freshly grated cabbage

1 tbsp canola oil or sesame seed oil

85 ml (3 oz) water

2 tbsp canola oil for cooking

### TOOLS AND EQUIPEMENT

bowl

stand mixer (optional)

freezer bag

### MAKE THE GYOZA WRAPPERS DOUGH

First, make the gyoza wrappers dough. In a bowl, stir to combine all-purpose flour, cornstarch (or wheat starch), and lukewarm water. Knead into an elastic dough using your hands or a stand mixer fitted with a dough hook. Knead for about 5 minutes. Transfer the dough into a freezer bag and place in the fridge for 30 minutes or overnight.

### TIP

[Feel free to use store-bought gyoza wrappers.](#)

### MAKE THE FILLING

In a bowl, stir to combine ground turkey meat, chopped scallion, diced garlic, grated lemon zest, grated fresh ginger, and soy sauce. Season with salt and pepper, then add the grated cabbage and canola or sesame seed oil.

### MAKE THE GYOZA DUMPLINGS

Divide the dough into 24 equal parts. Shape each piece of dough into a ball, then lightly dust your working surface with flour and roll the dough into a round shape. Add about a teaspoon of the prepared turkey filling in the center of the dough. Fold one part of the dough over the filling and tightly seal together to get a dumpling. Place a large non-stick or cast-iron skillet with the oil over medium-high heat. When the oil is hot, add the dumplings. Pan-fry them for 2 - 3 minutes, or until they are beautifully golden-brown. Add 85 ml (1/3 cup) water, cover with a lid and continue to cook for another 8 minutes, or

non-stick pan or cast-iron skillet  
rolling pin

until all of the water evaporates.

#### **SERVE**

Serve these delicious Gyoza dumplings with ground turkey as an appetizer for four people, or as a main dish for two people. Serve with your favorite sweet chili sauce or light soy sauce. Optionally sprinkle with chopped scallion and serve.