



Pork Gyoza

Ingredients

- $\frac{3}{4}$ cup shredded Napa cabbage
- $\frac{1}{2}$ lb ground pork
- 1 medium green onion, diced
- 2 TSP minced ginger
- 1 large egg, lightly beaten
- 1 TBSP soy sauce
- $\frac{1}{4}$ TSP hot chili oil, or to taste
- $\frac{1}{4}$ TSP sesame oil
- 2 TBSP vegetable oil
- 30 gyoza wrappers, or as needed (Wonton wrappers)

Directions

1. Bring a pot of salted water to a boil. Blanch the shredded cabbage until it is tender but still crisp, 3 to 5 minutes.
2. In a medium bowl, combine the cooked cabbage, ground pork, green onion, minced ginger, egg, soy sauce, chili oil, and sesame oil. Mix to combine.
3. Lay a gyoza wrapper in front of you. Wet all the edges with water. Place a TSP of filling in the middle of the wrapper. (Follow Chef's demonstration on how to wrap)
4. To cook, heat 1 TBSP oil in a heavy non-stick frying pan over medium-high heat. Add 12 to 15 of the gyoza in a single layer and cook for 2 minutes, or until golden brown on the bottom.
5. Add $\frac{1}{2}$ cup of water to the pan. Cover the dumplings and cook until the water is absorbed (5 to 7 minutes). Repeat with the remainder of the gyoza.

Note: These gyozas can be stored in the freezer uncooked, and defrosted when needed.



Yaki Udon Noodles

Ingredients

- 2 TBSP cooking oil divided
- 2 servings (500g) udon noodles frozen
- ½ lb shrimp or thinly sliced chicken, beef, pork, bacon, tofu, or extra vegetables
- ½ medium onion sliced
- 2 cloves garlic minced
- 1 cup cabbage shredded
- ¼ cup carrot julienned
- 3 mushrooms sliced
- 2 green onions chopped
- kewpie mayo, bonito flakes, toasted sesame seeds, and/or green onions for garnish, optional

Sauce

- 1 TBSP dark soy sauce
- 2 TBSP oyster sauce
- 1 TBSP mirin
- 1 TBSP brown sugar
- ½ TSP Gochugaru (Korean chili flakes) or red pepper flakes, optional

Directions

1. Season shrimp or your choice of protein with salt and pepper. Combine all sauce ingredients in a small bowl.
2. To prepare your udon noodles, soak them in hot water for about a minute, and use a pair of chopsticks to carefully loosen the noodles. Rinse with cold water, drain, and set aside.
3. Heat oil in a wok or a large pan over medium heat and add the shrimp or your choice of protein. Cook for about 2 minutes or until opaque. Remove and set aside.
4. Add oil to the same wok, add onion and garlic, and cook until aromatic. Add cabbage, carrot, and mushrooms, and continue to cook for 2-3 minutes.
5. Add the cooked shrimp, udon noodles, and sauce, and toss them together until the noodles are evenly coated. Add green onions and mix to combine.

Mochi Ice Cream

Ingredients

- 3 cups glutinous rice flour (Sweet rice flour, I recommend shiratamako or mochiko)
- 60g cup White sugar
- 2 Tablespoons Icing sugar
- 3 cups water
- Food coloring , optional, to change the color of the dough
- Cornstarch , or potato starch (for dusting and rolling)
- Ice cream (strawberry, chocolate?)

Directions

1. Freeze ice cream balls: Line a sheet pan with parchment paper. Working quickly, use a small ice cream scoop to scoop ice cream balls and place them onto the parchment paper. Be sure to pack the ice cream tightly as you scoop, leaving a flat edge on the ice cream so that it will sit flat on your cookie sheet. Freeze for 1 hour.
2. Make mochi: Combine flour, sugar, and powdered sugar in a microwave safe bowl. Add water and stir well until smooth. Cover the bowl with plastic wrap and microwave mochi dough for 1 minute. Cover and microwave again for 1 minute. Fold the dough again and microwave for 30 more seconds. The mochi should look slightly shiny and if it doesn't, microwave for 30 more seconds.
3. Roll dough: Place a piece of parchment paper on the counter and dust with a layer of cornstarch. Use a rubber spatula to scrape the mochi dough from the bowl and onto the parchment paper (keep in mind that it will be very hot, so be careful not to touch it. Place the dirty dishes in the sink and soak them in water. Dust the top of the dough ball with cornstarch. Use a rolling pin to roll the mochi dough into a large rectangle and keep in the fridge.
4. Fill the dough: Remove the dough from the fridge and use a round cookie or biscuit cutter (about 3 inch round) to cut circles in the dough. Your circles need to be big enough to pinch the dough around the ice cream.
5. Working with one scoop of ice cream at a time, keeping the rest in the freezer so they don't melt, place one ice cream scoop in the center of the mochi and gently press the dough around the ice cream. Pinch the edges of the mochi to seal it. Place mochi on a piece of plastic wrap bringing the corners of the square to the center and twisting tightly at the top to seal it.
6. Freeze mochi ice cream for at least 1 hour before eating. Once frozen, store it, still wrapped in the plastic wrap, in a freezer safe bag or container in the freezer for up to 3 months. Allow the dough to slightly thaw before eating.

- 1 Medium size Napa cabbage
- 1½ lb ground pork
- 2 pcs medium green onion
- 1 bulb garlic
- 1 pc ginger
- 2 large egg
- Soy sauce
- Oyster Sauce
- Mirin
- Chili flakes
- Brown sugar
- Sesame oil
- 2 packs Gyoza/Wonton wrappers (30 pcs?)
- Vegetable oil
- 2 servings (500g) udon noodles frozen
- 1 lb shrimp
- 1 pc Medium carrot
- Any kind of Mushrooms
- 1 bunch Spring/green onions
- Glutinous rice flour
- White sugar
- Icing sugar
- Food coloring , optional, to change the color of the dough
- Cornstarch , or potato starch (for dusting and rolling)
- Ice cream (strawberry, chocolate?)
1 or 2 small tubs