

Chef Jamie Lynch's Spinach Gyozas With Vegetable Filling

For the wrapper:

10 oz AP flour
1 tsp salt
2 oz spinach puree (chopped spinach and water pureed together)
4 oz boiling water

Combine the flour and salt and mix well (as if making pasta). Add the spinach puree and ½ of the water. Mix until incorporated. Add the remaining water. If the dough is a little dry add a touch of water. If a little wet, add a touch of flour. Knead the dough for 2-4 minutes. Let rest for 30 minutes.

For the filling:

2 tbsp canola oil (for sauteing)
1 tbsp grated ginger
1 tbsp grated garlic
3 spring onions, thinly sliced
2 C shiitake mushrooms, sliced
1.5 C fresh spinach, chiffonade
1.5 C carrots, grated; chiffonade the tops if you have them.

Bloom the ginger and garlic in hot oil. Add the mushrooms and saute until all of the moisture evaporates. Add the onions and carrots and continue to cook for 3-4 minutes. Fold in the spinach and remove from heat.

Once cool, season with:

2 tsp sesame oil
3 tbsp sake
2 tbsp soy sauce
Salt to taste