

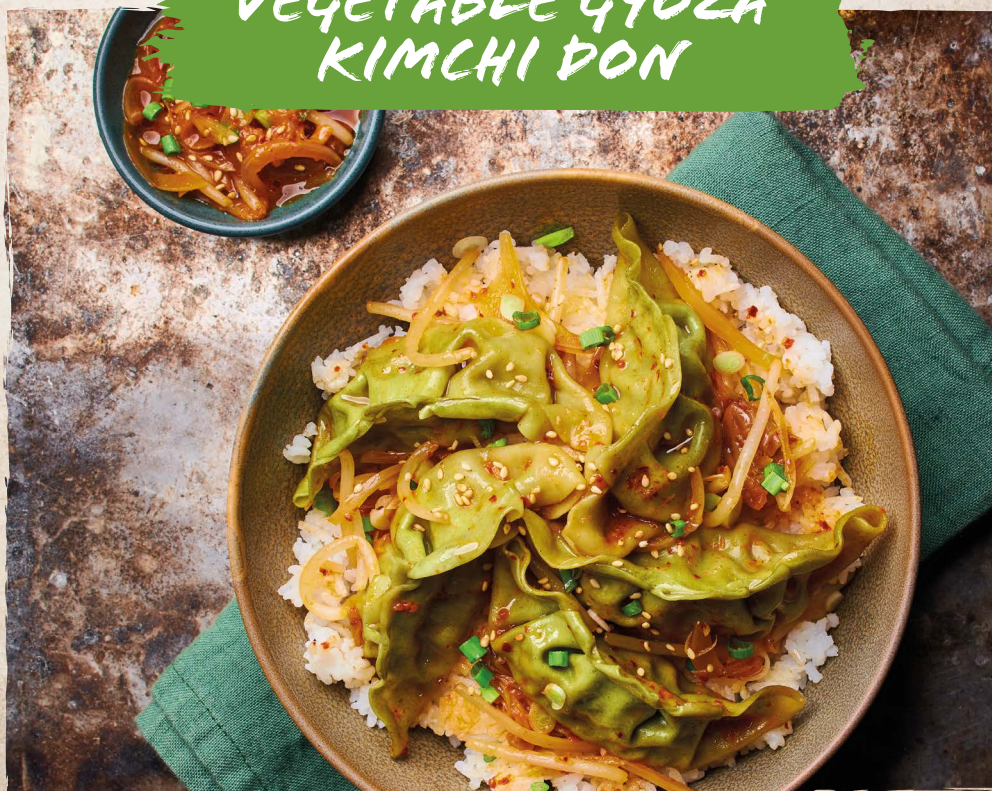
Eat Well, Live Well.



VEGETABLE Gyoza Green Pastry

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VEGETABLE GYOZA KIMCHI DON



IN COLLABORATION WITH CHEF MOTOKO TSUTSUMI

A culinary critic and writer in Japan and Thailand for several years, Chef Tsutsumi also ran a restaurant for 8 years and currently teaches the art of Asian cuisine in France.



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PREPARATION
ADVICE

VEGETABLE GYOZA KIMCHI DON



RECIPE FOR 1 PORTION

INGREDIENTS

- 5 Ajinomoto Vegetable Gyoza – Green Pastry
- 50 g de vegan kimchi
- 25 g onion, thinly sliced
- 30 g bean sprouts
- 10 cl water
- 1 tsp soy sauce
- 2 tsp oil
- 1 bowl of rice
- Spring onions (to garnish)
- Sesame oil (to garnish)

PREPARATION

1. Heat the canola oil in a pan over medium heat and stir-fry the onion for 1 minute.
2. Add the vegan kimchi, gyoza and water. Cover the pan and braise for 3 minutes.
3. Remove the lid. Add the bean sprouts and soy sauce. Cook for 1 more minute.
4. Serve in a rice bowl. Garnish with spring onions. Sprinkle with sesame oil to finish.

Each step necessary for the preparation of a vegan recipe must be carefully considered and respected to exclude the inadvertent presence of any non-vegan substance.



SIDE SAUCE FOR 8 PORTIONS OF HOMEMADE KIMCHI

INGREDIENTS

- 400 g Chinese cabbage, cut into bite-sized pieces
- 8 g salt
- 25 g apple, grated
- 25 g onion, grated
- 20 g Korean red chilli pepper flakes
- 1 tsp agave syrup or brown sugar
- 3 g kombu dashi powder
(available in Asian supermarkets).

PREPARATION

1. Salt the Chinese cabbage and leave for 30 minutes.
2. Mix the other ingredients in a big bowl, then add the well-drained Chinese cabbage and mix.
3. Place in a storage container.

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