

SUMPING GYOZA



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Overlooking the breathtaking seaside, Sherton Bali Kuta is known for its iconic hospitality, fabulous dining experiences and serene relaxation. This beautiful hotel is located at the very heart of Kuta, just steps away from the city's myriad attractions. Represented by Fandy Wijaya Adi & Ferdy Iman Harefa.

- Sub Category Name

Food

Savory

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Ingredients

SUMPING GYOZA

25 Pcs Gyoza Dough

- 200g pumpkin, grated
- 65g fresh coconut, roasted and grated
- 100g sugar
- 95g rice flour
- 75ml coconut cream
- 1g salt
- 2g cinnamon powder
- 1g all spice powder
- 0.5g nutmeg

Palm Sugar Syrup

- 200g palm sugar
- 200ml water
- 2g pandan leaves
- 50g jackfruit, diced

Methods and Directions

SUMPING GYOZA

Sumping Gyoza

- Mix grated pumpkin, grated roasted coconut, sugar, rice flour, coconut cream, salt, cinnamon powder, all spice powder and nutmeg in a stainless bowl.
- Leave to rest in chiller for 30 minutes.
- Place the filling inside the gyoza dough.

Palm sugar syrup

- Place palm sugar, water, pandan leaves and diced jackfruit in saucepan.
- Cook until it reaches syrup consistency.
- Strain the sauce with a fine sieve.

Finishing

- Place the gyoza in the steamer.
- Steam for 10-15 minutes until the gyoza are cooked.
- Pan sear the gyoza with butter until lightly browned.
- Serve with jackfruit and pandan infused palm sugar syrup.