



## Pink Lady® apple & pork potsticker recipe

Makes 24



### Ingredients:

#### Dough:

- ♥ 550 ml stoneground white bread flour
- ♥ pinch of salt
- ♥ about 210 ml boiling water

#### Pork mince and apple filling:

- ♥ 1 Pink Lady® apple in the skin, finely diced
- ♥ 250 g pork mince (ask your butcher for this)
- ♥ 10 ml (2 tsp) miso paste or 5 ml (1 tsp) soy sauce (see tips??)
- ♥ 1 spring onion, thinly sliced
- ♥ 15 ml (1 tbsp) finely grated fresh ginger
- ♥ 30 ml (2 tbsp) chopped fresh coriander leaves
- ♥ salt and pepper to taste

#### Potstickers:

- ♥ olive or sesame oil for frying
- ♥ water
- ♥ extra coriander leaves for serving

#### Dipping sauce:

- ♥ 30 ml (2 tbsp) olive oil
- ♥ 15 ml (1 tbsp) sesame oil or more olive oil
- ♥ 10 ml (2 tsp) soy sauce
- ♥ 10 ml (2 tsp) apple cider vinegar
- ♥ 10 ml (2 tsp) lemon juice
- ♥ 15 ml (1 tbsp) finely grated fresh ginger
- ♥ 5 ml (1 tsp) chopped fresh coriander leaves
- ♥ 1 small chilli, seeded and finely chopped
- ♥ pepper to taste

#### Apple pickle:

- ♥ 1 Pink Lady® apple in the skin, cut into thin wedges and then thinly sliced
- ♥ 1 spring onion, thinly sliced
- ♥ 15 ml (1 tbsp) apple cider vinegar, rice wine vinegar or mirin

#### Tips:

The nuttiness of toasted sesame seeds is so delicious with Pink Lady® apples. Have some on the table for everyone to dip the potstickers into as another accompaniment.

**Dough tips:** The dough consists of only bread flour and boiling hot water, so the steam plays a vital role in the texture. Use good quality stoneground flour for an extra nutty taste. Don't overwork the dough – it needs to remain light and fluffy. Allow the dough to rest and gently roll out the circles as indicated.

**Filling tips:** Don't overfill the wrappers, as they will burst open when fried. Make sure that the filling is well seasoned.

**Shaping tips:** There are many ways to shape the half-moon crescents, even if you just gently pinch the edges together, it will work. Use your thumb to guide you and press against, while making little folds on the one side.

**Pickle tips:** Something fresh and crunchy



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### Method:

- Dough:** Place flour and salt in a mixing bowl. Make a well in the middle and pour most of the boiling water into the bowl. Mix the water into the flour with a wooden spoon, until the water is all absorbed. If the mixture is too dry, add a little extra boiling water.
- Continue mixing the dough with your hands, but remember that it's hot, so be careful.
- Knead dough on a lightly floured work surface for about 10 minutes until smooth. Shape it into a ball. You can also use an electric mixer and dough hook for the kneading.
- Test if the dough is ready by gently pressing on the ball. If the dough bounces back easily, it is ready. Alternatively, knead for another minute or two.
- Divide the dough evenly in two and shape each into a ball again. Cover with cling wrap. Allow dough to rest at room temperature for about 30 minutes.
- Filling:** While the dough is resting, prepare the pork mince mixture. Mix all the ingredients together and season to taste.
- Shaping potsticker wrappers:** On a lightly floured surface, roll one dough ball into a long, even-shaped sausage. Keep the other ball covered. Have some extra flour to keep dusting your hands and the work surface to avoid the dough from sticking to anything.
- Cut the sausage into 10-12 even-sized pieces of dough and roll each in a small ball.
- Lightly flatten each ball with the palm of your hand. Gently roll out each piece with a rolling pin, into a circle with a 10 cm diameter – take care not to handle the dough too much. Roll the edges of each circle a little thinner than the centre. This allows the centre to be sturdy enough to carry the filling.
- Place a wrapper in the palm of your hand and spoon about 10 ml of filling into the centre. Fold the two sides towards the centre and then pinch the edge of the circle together, using a small folding action, guided by your thumb. This will mould the wrapper into a typical potsticker shape.
- Repeat with the rest of the wrappers and filling. Keep the shaped potstickers covered with a clean tea towel to prevent them from drying out.
- Frying:** Heat a thin layer of oil over a medium temperature in a large frying pan. Place about 12-15 potstickers on the base of the pan and fry for a few minutes until golden brown and crispy underneath. For this process, the pan needs to be hot enough so that the potstickers loosen as they fry.
- Once crispy, reduce the heat. Pour 60 ml of water into the pan and cover with the lid. Allow to steam for 8-10 minutes, until the potstickers are cooked. Test one to see if the mince and pastry is cooked.
- Continue frying the remaining potstickers and, depending on the size of your pan, you may need to fry these in two to three batches. Keep the rest warm.
- Dipping sauce:** Mix all the ingredients together and season to taste.
- Apple pickle:** Mix the apple and spring onion with the vinegar or mirin.
- Serve potstickers immediately with the dipping sauce and apple pickle.

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