OKONAMIAKI

Ingredients

2-3 spring onions

1 piece Chinese cabbage

2-3 carrots

2 zucchinis

1 diakon radish

1 Florence fennel

½ cup frozen corn

½ cup frozen peas

8 eggs

1 ½ cups self raising flour

1/3 cup oil

2 tsp veg stock powder

What to do:

1. Prepare vegetables, fine slice spring onions, finely shed cabbage, grate carrots, zuchinis and daikon and flash thaw frozen vegetables in strainer under hot water.
2. Mix vegetables in large bowl with remaining ingredients except flour.
3. Combine mixture with hands adding a little flour at a time.
4. Cook mixture in fry pan with a little oil.
5. Serve fritters garnished with aioli and tonkastu.

APPLE AND RHUBARB GYOZA

Ingredients

3 large apples

1 small bunch rhubarb

1/3 cup sugar

½ tsp cinnamon

Gow gee wrappers

What to do:

1. Peel and chop apples.
2. Wash and slice rhubarb and compost leaves.
3. Place apple, rhubarb and sugar in sauce pan and just cover with water.
4. Stew fruit till tender and cool slightly.
5. Add cinnamon and taste stewed fruit for sweetness.
6. Lay gow gee wrappers over bench and blob spoonfuls of mixture on half of wrapper.
7. Seal gyoza together by brushing with a little water.
8. Grill gyozas in pan on both sides.