

# 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 spoonful's of mixture on half of wrapper.
- 7) Seal gyoza together by brushing with a little water.
- 8) Grill gyozas in pan on both sides.

