

Baked Ricotta and Smoked Salmon Dumplings in Gyoza Skin



Serves: 1



Cooking Time: -



Level: Easy



INGREDIENTS

120 grams smoked salmon
200 grams ricotta
Freshly ground black pepper to season and garnish
Zest of 1 lemon
24 pieces gyoza or wonton skins
1 1/2 tablespoons olive oil, divided
1 fresh lemon

PREPARATION

1. Cut smoked salmon into small, bite-sized pieces and mix with ricotta. Season it with generous pinch of black pepper. Lay 12 gyoza skins on a flat surface. Spoon 1 to 1 1/2 tablespoons of the filling onto the middle of each gyoza skin; shape each dab of the filling into a round, leaving about 1 1/2 centimeters space all around each filling. Add some fresh lemon zest on top of each.
2. Use your fingertips to put a little dab of water around the entire circumference of each filled gyoza skin. Cover it with a second sheet of gyoza skin; pressing the filling gently to make it slightly flatter can make this process easier. With your fingers, tightly seal the edge all around the filling. Pressing down with a fork on the edge also helps, and gives it a pretty mark, like ravioli made by an Italian nonna.
3. Evenly rub 1/2 tablespoon olive oil on a baking tray. Carefully place the dumplings on a tray, and brush the top with rest of the olive oil (around the filling and the edge).
4. Bake them in a 365° F (180° C) pre-heated oven for 10 minutes. If you want crispier skin, bake for another 2 to 3 minutes, but keep an eye on them to make sure they don't burn. Top them with a final garnish of black pepper and serve with fresh lemon wedges.