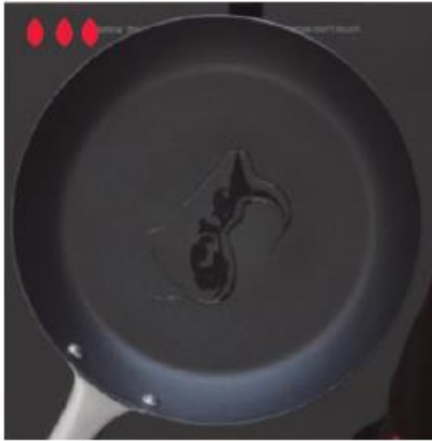


# EASY STEPS TO MAKE THE PERFECT GYOZA

The traditional Japanese way 

In JUST  
**5** MINS.

**1** Heat pan, add oil



**2** Place gyozas flat surface down



**3** Add water, close down lid



**4** Steam medium heat



**5** Remove lid, let water evaporate



**6** Once gyozas are golden brown, serve on plate



★ Done!



**Cooking time and heat strength may vary according to the kitchen platform and utensils used.**  
We recommend Teflon pan for cooking.

 Medium heat  
 Strong heat