

Crafty Ramen

Crafty Ramen is Japanese inspired, locally influenced, and house-made. Owned and operated by Jared and Miki, a husband and wife who, after traveling throughout Japan and attending the Yamato School of Ramen, returned to Guelph in 2017 to open the first location of Crafty Ramen. Taking inspiration from the principals of regionality and innovation that are foundational to Japanese cuisine, Crafty Ramen seeks to answer the question: what would “Ontario style” ramen look like? Sourcing their ingredients as locally as possible, Crafty Ramen works extensively with butchers and purveyors from the surrounding area. Everything that can possibly be made in-house is, from the broths down to the noodles, which are crafted from organic Ontario wheat. With a wide range of snacks and bowls on offer, over half of which are vegan/vegetarian, Crafty Ramen has something for everyone – ramen veterans and newcomers alike!

Pork Gyoza

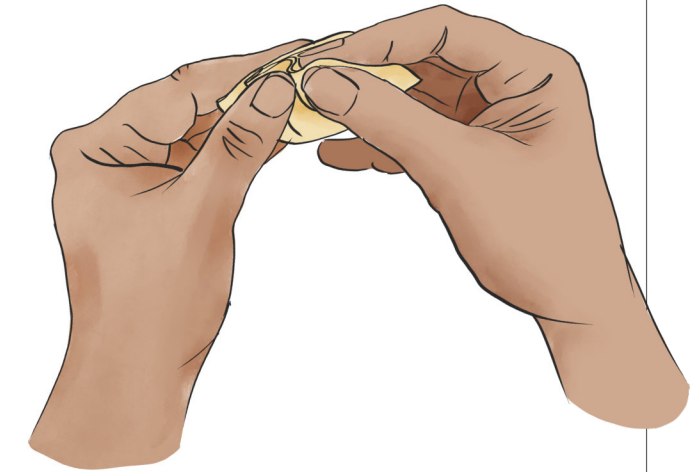
A Japanese dumpling based on Miki’s family recipe. You can make your own wrappers, but buying them at your local Asian grocers saves some hassle and is standard practice for even the most prolific dumpling expert. These freeze well and are great to pull out as an appetizer or snack when friends are over!

The Recipe

Makes approximately 50 dumplings

Ingredients

- ½ lb Ground pork
- 140 g Green cabbage
- 7.5 g Ginger – peel + roughly chop
- 4 g Garlic – peel + roughly chop
- 4 g Sesame oil
- 25 g Garlic chives – finely slice
- 25 g Aka miso (white)
- 25 g Shiro miso (red)
- 2.5 g Salt
- 1 g White pepper



Instructions for the Filling

1. Put ground pork in a mixing bowl large enough to accommodate all the ingredients.
2. Chop cabbage to pea size pieces.
3. In a blender combine roughly chopped ginger and garlic with the sesame oil and pulse until pureed. Remove and add to ground pork.
4. Add remaining ingredients to the ground pork mixture – finely sliced garlic chives, Aka miso, Shiro miso, salt and white pepper.
5. Mix thoroughly.

To Fold the Gyoza

1. Place dumpling wrapper in palm of non-dominant hand. Wet a finger on your other hand by dipping it in a bowl of water (I like using my pinky) and use it to wet half the circumference of the wrapper.
2. Place a small amount of the filling (about 1 tbsp) in the middle of the wrapper.
3. Fold in half, and using a “pinch, fold, pinch fold...” motion with your fingers and thumb, make 5 or 6 pleats to seal.

To Cook

1. Heat neutral oil over medium-high in a non-stick frying pan.
2. Without crowding the pan, place gyoza in pan, and allow them to sear for 30 seconds to a minute.
3. Add a splash of water to the pan and cover with a lid, cooking for 5 or 6 minutes, or until internal temperature has reached 80°C.
4. Remove lid, and finish with a drizzle of sesame oil.
5. Serve with crispy golden brown side up, alongside gyoza dipping sauce (2 parts rice vinegar to 1 part soy sauce).

