

Oyaki Recipe

Dough Ingredients:

- 250g cake flour (1 ½ Cup plus 3 ½ Tbsp)
 - Substitute cake flour with 200g all-purpose flour and 50g cornstarch
- 1 Tbsp baking powder
- ¼ tsp salt
- 2 Tbsp neutral oil
- ½ cup milk; plus a few teaspoons for dry dough
- Optional: 1-2 Tbsp sugar

Filling Ingredients:

- 12 oz kabocha (or ¼ kabocha)
- 1 Tbsp neutral flavored oil
- ¼ Cup water
- ½ Tbsp sugar (can use less if preferred)
- 1 tsp soy sauce
- Pinch of kosher/sea salt)

Directions:

1. In a large bowl, whisk the dry ingredients together (flour, baking powder, and salt).
2. Pour in the milk and oil and mix until the liquid is mixed into the flour.
3. Switch to mixing with your hands and knead the dough until mostly smooth.
 - a. If the dough seems dry after kneading for a few minutes, add more milk, 1 tsp at a time.
4. The dough should be stretchy, moist, and sticky, but not too wet that it sticks to your hands.
5. Cover and rest the dough for 15 minutes.
6. While the dough rests, cut the kabocha wedges into thin strips.
7. Heat some oil in a frying pan and sauté the kabocha. Once it is coated in the oil, add water, and cook covered for 5 minutes on low heat.
8. Add in the sugar, soy sauce, and salt.
9. Mix well and transfer to a dish to cool.
10. Roll out the rested dough and divide into 10 pieces.
11. Form each piece into a ball and stretch/flatten to 4 inches in diameter.
 - a. Try to keep the center of the dough thicker than the edges.
12. Place 1 Tbsp of filling in the center of each piece of dough. Close the oyaki by bringing the dough up over the filling, pinching at the top to seal.

13. Put the pinched side-down on a light floured surface and press to flatten slightly.
14. Heat oil in a frying pan and cook oyaki, pinched side down.
15. Pan fry for 3-4 minutes per side, or until golden brown.
16. Transfer the oyaki to a steamer OR add ¼ cup of water to the pan and cover to steam until the water evaporates.

Notes: Oyaki can be frozen and re-steamed later.