

Prawn and pork wontons

MAKES: 20 WONTONS

INGREDIENTS



100 grams pork mince



100 grams prawn, minced



2 spring onions, finely sliced



1/2 teaspoon fresh ginger, finely grated



1/2 teaspoon salt



1/2 teaspoon sugar



1 teaspoon cornflour



1/2 teaspoon sesame oil



Cooking oil



Chilli sauce



20 wonton wrappers

Preparation

15 mins

Cooking

10 mins

Serving & Presentation

5 mins

Total time:

30 MINUTES

METHOD

- 1 Combine all ingredients in a bowl except wonton wrappers.
- 2 In the centre of each wonton wrapper, place a small amount of the mixture.
- 3 Dip fingertips in water and moisten edges of wonton wrapper. Fold wrapper in half and press edges together to seal.
- 4 Line bamboo steamer with baking paper that has small holes cut in it and spray with cooking oil.
- 5 Place wontons into bamboo steam basket and place onto a wok or saucepan with boiling water.
- 6 Steam for approximately 10 minutes or until wontons are cooked.
- 7 Serve with chilli sauce.

FOOD PREPARATION SKILLS REQUIRED

- | | |
|-----------|-----------|
| 1 Mincing | 3 Sealing |
| 2 Mixing | |

COOKING METHODS

- 1 Steaming

IMPORTANT TOOLS AND EQUIPMENT

- | | |
|------------------|------------------|
| 1 Medium bowl | 3 Bamboo steamer |
| 2 Metal teaspoon | 4 Baking paper |

tips & Techniques

Make sure you don't overfill your wontons or they will be hard to seal and may open during cooking.

If you lay a sheet of baking paper on the bottom of your bamboo steamer, your wontons will not stick during cooking.

You can modify or substitute different ingredients when making wontons. Don't be afraid to experiment.

