

Wonton Soup



Ingredients

24 wonton wrappers

For the filling:

225g ground pork or chicken (mince)

60g peeled shrimp, coarsely chopped

2 tsp Japanese *mirin* OR

1 teaspoon brown sugar

1 tbsp soy sauce

½ tsp salt

1 tbsp oyster sauce

¼ tsp sesame oil

2 tsp Chinese rice wine

2 tsp rice vinegar

2 spring onion, white and green parts, finely minced

10 stalks kow choi (Chinese chive), finely minced

1 tsp fresh ginger, grated

1 tsp cornflour

¼ tsp white pepper

For the soup:

5 cups chicken stock

a little spring onion and kow choi, thinly sliced (as desired)

a few drops sesame oil (optional)



Method

Combine all the filling ingredients in the bowl of a food processor and pulse until finely chopped but *not* so much it becomes a paste.

Lay one wrapper in front of you. Using your finger moisten each edge with water. Place a teaspoon of filling in the center. Fold in half lengthwise, making sure the edges align. Press down firmly on the edges to seal. Fold over once more, wet the corners and bring the two corners together so that they overlap. Press to seal. Repeat.

(alternatively you can, after moistening the edges and adding the filling, gather up the edges and twist so that the resulting packet looks like a 'money bag' - this is so much easier to master!)

Bring a large pot of water to a boil. Add the wontons, making sure there is enough room for them to move about freely. Boil for 3 - 5 minutes, until they rise to the top and the filling is cooked through. Remove from the pot with a slotted spoon. Reserve the liquid*.

Prepare the chicken stock (*We add chicken powder or bouillon to five cups of the reserved liquid from boiling the wontons) and bring to a boil. Add the wontons and bring back to a gentle boil for 1-2 minutes. Add the spring onion and kow choi, remove from the heat and stir in the sesame oil. Ladle into soup bowls.