

PORK WONTON

EQUIPMENT

SMALL SAUCEPAN, WHISK, PASTRY BRUSH

INGREDIENTS

300GMS PORK MINCE, 1 PACKET WON-TON SKINS, 20GMS CORNFLOUR, 100GMS WATER, 1/3 OF A LONG RED CHILLI,
1/4 BUNCH OF CORIANDER, 1 SMALL KNOB OF GINGER, 100GMS OF WATER CHESTNUTS, 5GMS SESAME OIL,
30GMS SOY SAUCE, 1/2 AN EGG WHITE, SALT AND PEPPER

METHOD

PLACE CORNFLOUR AND WATER INTO A SMALL SAUCEPAN AND WHISK OVER MEDIUM HEAT UNTIL "COOKED OUT" AND LOOKS LIKE OPAQUE GLUE

NOW MIX ALL REMAINING INGREDIENTS TOGETHER IN A BOWL

PLACE OUT 6-8 WON-TON SKINS ON A CLEAN DRY CHOPPING BOARD AND IN THE MIDDLE OF EACH SKIN PLACE APPROX 1 TABLESPOON OF PORK MIX

BRUSH ALL THE EDGES OF THE WON-TON SKINS WITH THE CORNFLOUR "GLUE AND JOIN TO OPPOSITE CORNERS OF THE SKINS AND PINCH INTO PLACE

WITH THE REMAINING EDGE PINCH TOGETHER AND WORK THE PASTY TOWARDS THE MIDDLE IN A RUFFLED FASHION

ONCE ALL WONTON ARE FILLED PLACE ONTO A STEAM TRAY LINED WITH BAKING PAPER AND STEAM FOR 10 MINS @ 100 DEGREES, REMOVE AND SERVE IMMEDIATELY

HINTS & TIPS

- DO ONLY 6-8 WONTONS AT A TIME TO AVOID THE PASTRY DRYING OUT, KEEP UNUSED PASTRY UNDER A TEA TOWEL TO ALSO AVOID IT DRYING
- WONTONS CAN BE FROZEN PRIOR TO COOKING FOR UP TO 3 MONTHS
- TO COOK FROZEN WONTONS REMOVE FROM FREEZER AND PLACE ON STEAM TRAY AND DEFROST AT ROOM TEMPERATURE PRIOR TO COOKING