
Wonton Soup

Ingredients

375g (13.5oz) Pork Fillet or Loin

2 Cloves Garlic

6 Slices Ginger

3 Spring Onions

1 Small Carrot

30ml (2Tbs) Hoisin Sauce

15ml (1Tbs) Oyster Sauce

15ml (1Tbs) Corn Flour

48 Wonton Wrappers

1 Large egg, lightly beaten

Soup

1500ml (6 cups) Chicken Stock

30ml (2Tbs) Light Soy Sauce

30ml (2Tbs) Rice Wine or Dry Sherry

5ml (1Tsp) Sesame Oil

15ml (1Tbs) Corn Flour

2 Spring Onions, greens only, cut into rounds

Procedure

- 1) Place all of the ingredients (except the wrappers and egg) in your food processor and chop until fine. Put the mixture aside for 2 hours to marinate in your refrigerator.
- 2) Unpack and separate the wonton skins and cover them with a damp tea towel. Working with one skin at a time, place a slightly heaped teaspoon

of filling in the centre of the wrapper. Brush the top edges of the wrapper with egg, and fold the bottom corner upward to meet the top corner. Press to seal. Brush the side corners with egg and fold them inward to overlap around the filling. Fold the top corners down behind the dumpling.

3) Repeat with the remaining filling and wrappers.

4) Bring a pot of water to the boil and cook the dumplings for 5 minutes.

Remove them from the water and divide them among your soup bowls.

5) Combine the stock, soy sauce, rice wine, sesame oil, and corn flour in a pot.

Bring this to the boil, add the chopped spring onion greens, stir to combine, and pour the soup over the wontons.

6) Serve immediately

Note:- Chinese cabbage, bok choy greens, or Chinese spinach can also be added. Add these to the boiling stock and cook until just wilted.