



bit spicy

## Wonton Soup

Wonton soup is a popular street food in Singapore and elsewhere. Use our recipe for wontons, and then create a simple soup with chicken stock and pak choi. White pepper rather than black is used in Asian food as it does not affect the colour of the dish. And yes, you can use a stock cube! serves 2

- 600ml chicken stock
- 1 tsp white pepper
- 1 bulb pak choi, separated into leaves
- 2 spring onions, chopped (including the green stalk)
- 10 wontons
- finely chopped fresh chilli (optional)
- chilli sauce and soy sauce to serve

1. Heat the chicken stock and add one of the spring onions and white pepper. Simmer for a few minutes.
2. Meanwhile steam the pak choi and wontons for about 10 minutes.
3. Place the pak choi in the soup bowls with the other onion, and add the wontons to the soup. They are ready when they rise to the surface.
4. Ladle the liquid and wontons into the bowls and serve with soy sauce and chilli sauce on the side.