



bit spicy

Wontons

This is a very easy but impressive recipe. Either steam and eat with chopsticks or serve as a soup. Bamboo steamers are widely available and very cheap, but if you have a metal one at home already that is fine, too. If you can't find tinned shrimps, then use cooked chilled prawns. Wonton wrappers will be found online or in any Asian supermarket. **Serves 4-6**

INGREDIENTS

- 500g/ 1 lb pork mince
- 125g/4 oz tin shrimps in brine, drained and finely chopped
- 4 spring onions, finely chopped
- 1 tbsp soy sauce
- carrot, sliced into discs
- wonton wrappers
- pak choi or chinese leaf

RECIPE

1. Combine the first four ingredients and season with black pepper or Sechuan pepper.
2. Place a heaped teaspoon of the mixture in the middle of a wonton wrapper and bring the corners together to make a parcel.
3. Use all the mixture in this way and chill until needed.
4. Place each wonton on a slice of carrot, place in the steamer and cook for 15 minutes, or until the pastry is glazed and softened.
5. Serve with soy sauce and chilli sauce presented in individual dipping dishes.
6. If serving as soup, prepare 300ml/half pint chicken stock (using a cube is fine) per portion. Bring the soup to the boil, then add the wontons (about 4 per person) and simmer for about 10 minutes. Shortly before serving add the shredded cabbage. Season with soy sauce and hot chilli sauce.