













Tasty Wonton Parcels

Ingredients (Makes 30)








Filling

-  ½ Cup Dried Mushrooms
-  200g Large Shrimps – Chopped
-  400g Minced Pork
-  3 Small red chilli peppers finely chopped
-  Small bunch coriander – chopped
-  6 spring onions chopped
-  2 Table Spoons Garlic Puree
-  2 Table Spoons Ginger Puree
-  3 Teaspoons Sesame Oil
-  4 Teaspoons Soy Sauce
-  3 Teaspoons Rice Wine
-  Salt/Pepper to taste

Additional Ingredients

-  30 Square Wonton Wrappers

Method:

-  Place mushrooms in a bowl, add boiling water to cover and let stand for 10 minutes until softened.
-  Drain and squeeze excess liquid from mushrooms. Finely chop, discarding thick stems. In a bowl combine mushrooms, chopped shrimps, minced pork, chilli, coriander, spring onions, garlic, ginger, sesame oil, soy sauce and rice wine. Using gloves mix well til combined. Taste with salt & pepper and fry a little of the mince of in a pan to taste and check the seasoning.
-  Place wonton wrappers on work surface and keep covered with a damp T- Towel to prevent them from drying.
-  Working with one wrapper at a time, lay it on your chopping board and place 1 teaspoon of filling in the middle. Brush edges with water. Gather edges and twist to seal. Repeat til all filling is used.
-  Deep fry in hot oil at 180 degrees for 2-4 minutes. To check that the oil is at the right temperature throw a cube of white bread in the oil and if it turns nicely golden brown the oil is ready for frying.
-  Fry the wontons 5-6 at a time for 2-4 minutes 'til nice and golden brown and spoon out with a ladle with holes onto a tray with kitchen paper.
-  Serve with Sweet chilli sauce.