

Ring Cooking Wontons 雲吞 Deep fried & Soup

Ingredients zairyo : Makes 60

- ground pork 200g
- 1 tea spoon of ginger paste
- 1/4 tea spoon of salt
- 1 table spoon of starch
- 1 table spoon of sake
- 1 tea spoon of sesame oil
- 2 packs of wonton wrappers
- For soup: , dry shrimps (1 table spoon), weiba soup stock powder *or chicken soup*
(about 1 table spoon for 5 cups of water), 1 tea spoon of sesame oil

Recipe :

1. **Mix** all the ingredients together in a plastic bag.
2. **Wrap** the wontons.
3. **Deep fry** the wontons for about 5 minutes (180°C)
4. **Make soup.**
5. **Boil** the wontons until they come to the top.
5. **Add** the wontons in the soup and serve.