

# Wonton (makes about 20)

## For the preparation (ideally the day before)

125g lean pork mince  
2 spring onions including green parts  
2 cloves garlic  
fresh ginger 1cm x 2cm x 2mm (optional)  
1 tsp dark soy sauce  
1/3 tsp salt

Note: The amounts are flexible and to taste, but don't add too much soy sauce or the mixture will be quite wet when it comes to fry.

Peel/trim any dry bits off the spring onions and wash, shaking off excess water. Quarter them lengthways and chop into ~1mm bits – don't slice too finely as they should add a bit of crunch.

Chop the garlic and ginger finely. Add everything to the pork and mix well. Leave to marinade (preferably overnight, but a few hours will do).

## For the construction

½ pack of wonton skins

Note: You can halve a block of wonton skins whilst frozen: as the skins are floured, they can be levered in half with a sharp knife. Leave to defrost in a sealed bag.

Put a small amount of the mixture (about a flat tsp) into the centre of each wonton skin, pull up the edges and pinch & twist together. Bigger ones take longer to cook; adjust accordingly.

## For the cooking: deep fry

200ml-500ml vegetable oil: should be enough to cover the meat portion of the wontons when placed in the pan. Do **not** use olive oil due to lower smoke point.

Heat the oil till it's hot and then turn the heat to medium-low. Wait 30s so the first batch don't get scorched. Stand a batch of ~4 wontons in the pan so the meat part is submerged and fry for about 2 minutes, then tip over for 30-60sec to crisp up the top. Drain and pat dry with kitchen paper.

You can keep them hot in the oven on low (Gas 3-4) if needed, or reheat from chilled on Gas 6 for about 10 minutes: in either case place them on a grill rack or wire grid so they stay crispy.

## For the cooking: steam or soup

To steam: line the bottom of a steamer with baking paper and steam for about 10min. Also good cooked directly into clear soup for 5-8min.