

Easy Wonton and Dumpling Wrappers Recipe



Ingredients

- 300 grams of all-purpose flour
- 1/4 tsp of salt
- 160 grams of water

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5 from 4 votes

Instructions

1. In a large bowl, add 300 grams of all purpose and 1/4 tsp of salt. Then pour in 160 grams of water in batches. In the same time, use the chopstick to stir it.
2. Gather all the flour together. Make it into a dough. Cover it and let it sit for 30 minutes.
3. 30 minutes later, it should be more playable. Use your body weight to press the dough. Grab the side of the dough that is future away from you. Then fold that in half. Use your body way to press it down again. Turn your dough at 90 degrees angle. Repeat this again and again. It doesn't matter if you turn to the left or right but it has to be the same direction always.
4. In about 5 minutes, you can flip the dough over. You should see that the other side is very smooth but this is not ready to roll yet. We have to let this sit for another 30 minutes.
5. 30 minutes later, squeeze the dough from the middle and divide it in half. Shape the dough into a round piece. Flatten it by your hand and now we can start to roll it flat.
6. Wonton skin is very thin so you will end up rolling this dough into a big sheet. That is why you want to use a long rolling pin. In the beginning, do your best to roll it flat and a little bigger. Once the sheet is big enough to wrap the rolling pin around then you can put some cornstarch to prevent sticky. You have to use cornstarch when making wonton skin because cornstarch doesn't contain any glutinous so it will cover the surface of the dough instead of mixing into the dough. So the wonton skin won't stick to each other when you pile them up.
7. Next, we are going to roll the dough into paper-thin sheet. When you roll it, the force should go to 4 directions. The first direction is pressing it down against the working surface; the second direction is pushing the rolling pin forward. Both of your hands should be slowly pushing out and spreading the dough to the left and the right. Once you reached the end of the working surface, you just pull the

rolling pin back and make sure it is wrapped tight. Repeat this again and again. Remember, four directions should go all at the same time so your dough sheet can evenly and slowly become wider and bigger.

8. Normally it will take me 20 minutes to roll this into paper thin. But we have 2 pieces here. What I usually do is when I get both of the dough into almost same size, I will pile them up. Make sure there is enough cornstarch in between and roll them at the same time. This will save me almost half of the rolling time.
9. You can unwrap it every few minutes to. When the sheets get big enough, you should be able to see through your finger from it but It is not done yet because the middle of the sheet is thinner than the edge. That is normal because when you roll it, the center gets the most of the pressure. It is hard to show it on the camera but if you make your own then you will notice that. Now what you need to do is give few more rolls on the edge to make sure the whole sheet is even.
10. You can cut it to the size you want. What I usually do is use the rolling pin as a stander and cut it straight. Then pile all the pieces together and keep cutting it. Pick out the irregular pieces and you are done.

Notes

- I make my own wrappers all the time. The thickness and shape depending on how you like and what do you want

- Also, this is good to freeze. Just make sure there is enough cornstarch in between each layer. Put them in a sealable bag and freezer them. Whenever you need to use them again, just take them out. Defrost them at room temperature or in the fridge. When it becomes soft and playable, you are good to go.

- The reason I want to make this video is that now I moved to Ecuador and it is so hard to find some basic Chinese ingredients here so I thought many of my audiences are from different parts of the world and you might have the same problems as me so this video will be helpful.