



Chinese Wonton & Egg Noodle Soup

Season: All

Serves: 30 tastes in the
classroom or 6 at home

Fresh from the garden: chilli, coriander, seasonal greens, spring onions

Note: You'll be using the Spinach Wontons or Steamed Chicken, Ginger & Vegetable Wontons and the Basic Egg Noodles for this dish.

Equipment:

measuring jug
large saucepan
tea towel
chopping board
cook's knife
measuring spoon
serving bowls

Ingredients:

3 L chicken or vegetable stock
4 cm knob ginger, peeled but left whole
1 large red chilli, deseeded and finely sliced
1 large handful seasonal green leaves,
finely chopped
8 spring onions, sliced
4 tbsp shao hsing wine
(Chinese rice cooking wine)
3 tbsp soy sauce
1 tsp sesame oil
salt and fresh black pepper, to taste
small handful coriander, finely chopped

30 Spinach Wontons or Steamed Chicken,
Ginger & Vegetable Wontons
100 g Basic Egg Noodles

What to do:

1. Heat the stock in a large pot.
2. Add ginger, chilli, shao hsing wine, soy sauce and sesame oil.
3. Bring to a boil, turn heat to low, and simmer for 10 minutes.
4. Season with salt and pepper, and add spring onions.
5. Add the wontons and when the soup returns to the boil reduce the heat to low and cook for 1 minute.
6. Add egg noodles and seasonal greens, and simmer for another minute.
7. Divide evenly into serving bowls and sprinkle with coriander.

