



# Steamed Chicken, Ginger & Vegetable Wontons

Season: Summer/Autumn

Makes: 30 wontons

Fresh from the garden: ginger, silverbeet, spring onions, Vietnamese mint

The technique of folding and filling wonton wrappers is fun and fiddly. Perhaps an experienced wonton maker, such as a relative, can be persuaded to come to the classroom to give a demonstration. There are many, many different filling recipes.

Wonton wrappers can be round or square, white or yellow. The yellow wrappers are made with eggs, flour and water, the white ones just with flour and water. Try both and decide whether one feels easier to work with. By the way, wrappers deep-fried in a little clean vegetable oil make great crisps to use with vegetable dips!

## Equipment:

clean tea towels  
cook's knives – 1 large, 1 small  
chopping board  
bowls – 1 large, 1 medium, 2 small  
whisk  
measuring spoons  
mixing spoon  
3 baking trays  
teaspoons  
large pot  
bamboo steamer  
tongs  
plates  
aluminium foil  
4 small serving bowls (for sauce)

## Ingredients:

For the wontons:

100 g chicken mince  
2 eggs, whisked  
1 tsp fish sauce  
1 tsp chilli flakes  
1 large handful silverbeet, finely shredded  
1 large knob ginger, minced  
2 garlic cloves, minced  
6 spring onions, chopped  
1 small handful Vietnamese mint leaves, chopped  
olive oil, for greasing trays  
square wonton wrappers – at least 30  
water

For the dipping sauce:

1 small handful chives  
2 tbsp sweet chilli sauce  
2 tbsp soy sauce  
2 tbsp rice wine vinegar  
2 tsp fish sauce (or to taste)

