What to do:

1. Put the chicken mince, eggs, fish sauce and chilli flakes into the large bowl with the silverbeet, ginger, garlic, spring onions and Vietnamese mint.
2. Mix them together well.
3. Grease the baking trays lightly with olive oil.
4. Place a small bowl of water within easy reach where you are going to form the wontons, and make sure the bench surface is clean and dry.
5. Put one wonton wrapper on the clean bench space with one point towards you like a diamond.
6. Put a teaspoonful of filling in the middle of the wrapper.
7. Fold the far corner of the wonton wrapper gently over the top of the mixture and bring it towards you to make a triangle shape with the filling inside.
8. Seal the edges of the wonton down with water, by dabbing your fingers in the bowl of water and sprinkling and pressing the edges of the wonton wrapper.
9. Set each finished wonton on the greased trays and keep making wontons until all the filling is used up. (You should have enough to make about 30 wontons.)

Cooking the wontons and making the dipping sauce:

1. [Divide the class into two groups. One group will make the dipping sauce; the other will cook the wontons.]
2. To make the sauce, chop the chives very finely, then combine with the rest of the sauce ingredients in a medium bowl. Taste it to check the balance.
3. To cook the wontons: Use tongs to put the wontons in the steamer, then ***place the steamer over the pot of boiling water.** Leave the steamer over the pot for about 5 minutes, then use the tongs to take the cooked wontons out of the steamer and place them on plates. Cover the plates with aluminium foil to keep the wontons warm, and set aside.
4. Repeat this process until all the wontons are cooked.
5. Serve wontons on plates and drizzle with a little sauce.
6. Put the rest of the sauce in a small bowl with a teaspoon so that diners can spoon more sauce over their wontons if they like.

* Adult supervision required