home-made wantan with soup

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup flour
1 large egg

Chicken Stock for the soup.

For fillings: mix altogether

1 cup minced chicken meat
1/2 cup minced prawns
1 tbsp chopped parsley
pepper
1 tsp oyster sauce
1 tsp soy sauce
1 tsp cornflour
1 egg

Instructions

1. For the wantan dough, mix flour and egg to knead into a non sticky dough, leave to rest for an hour wrap in cloth or plastic. Meantime mix the fillings.
2. Divide dough into 4 or 5 smaller portions, roll each portion paper thin flat using a noodle/pasta maker to help you.(using the same dough , you can make pasta or noodle).
3. Cut into square of 2x2". Add filling, brush edge with water and fold it to seal.
4 Join the two ends together. Drop into boiling water until it float to the surface , then its cook.
5. To serve , pour stock over wantan and eat with home made chilly sauce which is add

up of 1 chilly, 1 garlic, 1cm ginger, pound till fine , add lime juice and shredded lime peels and 1 tsp sugar , 1 tsp soy sauce.

Note:
ready wantan skin can also obtain in supermarket.