



Prawn Wontons

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2½ tablespoons light soy sauce
- 2 tablespoons finely sliced Coriander roots and stems
- 2 tablespoons finely diced Ginger
- 2 tablespoons finely sliced spring onions scallions
- 2 tablespoons kecap manis
- 2 tablespoons malt vinegar
- ¼ teaspoon Chilli Oil
- Sesame Oil

Wontons

- 300 g x 9 uncooked Prawns shrimp
- 1 tablespoon roughly chopped coriander leaf
- 1 tablespoon finely sliced spring onion scallions
- 1½ teaspoons finely diced Ginger
- 1 teaspoon shao hsing wine or dry sherry
- 1 teaspoon light soy sauce
- 1 teaspoon Oyster sauce
- ¼ teaspoon white sugar
- ¼ teaspoon Sesame Oil
- 16 fresh wonton wrappers about 7cm square

Instructions

This is a Kylie Kwong recipe from my Simple Chinese Cooking cookbook.

Dressing

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1. Combine soy sauce, coriander, ginger, spring onions, kecap manis, vinegar and both oils in a bowl and set aside.

Wontons

1. For the wontons, peel and de-vein prawns, then dice prawn meat – you should have about 150 g (5 oz) diced prawn meat.
2. Combine prawn meat and remaining ingredients, except wonton wrappers, in a bowl, cover and refrigerate for 30 minutes.
3. Next fill and shape the wontons.
4. Bring a large saucepan of water to the boil.
5. Drop wontons, in batches, into the water and cook for 2 minutes or until wontons are just cooked through.
6. To test the wontons you will need to remove one using a slotted spoon and cut it through with a sharp knife to see if the prawns are just cooked through.
7. Remove wontons with a slotted spoon and drain.
8. Repeat process with remaining wontons.

To serve

1. Arrange wontons on a platter and serve immediately drizzled with dressing.
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