Spinach Wontons

Season: All

Makes: 60 wontons

Fresh from the garden: coriander, garlic, spinach or silverbeet, spring onions

Equipment:

metric measuring spoons
clean tea towel
chopping board
cook's knife
wok
wok sang
bowls – 1 large, 1 small
4 baking trays
teaspoons
large pot with bamboo steamer
tongs
baking paper
serving platters

Ingredients:

½ tbsp sunflower oil
1 tsp sesame oil
3 garlic cloves, peeled and finely chopped
2 cm knob of ginger, finely chopped
6 spring onions, finely chopped
½ tbsp soy sauce
1 small tin of water chestnuts, finely chopped
1 large handful of coriander, finely chopped
4 large handfuls of spinach or silverbeet
  (stalks removed), finely chopped
salt, to taste
pepper, to taste
olive oil, for greasing trays
60 wonton wrappers

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. ***Add the oils to the hot wok with the garlic, ginger and spring onions, and stir for 30 seconds.**
3. Add the soy sauce and the water chestnuts, and continue to cook for a further 3 minutes.
4. Transfer the mix to the large bowl and allow it to cool for 5 minutes.
5. Add the chopped greens, season the mix with salt and pepper, and combine.
6. Place a small bowl of water within easy reach of where you are going to form the wontons.
7. Put one wonton wrapper onto a dry, clean workbench with one point towards you like a diamond.
8. Put a teaspoonful of filling in the middle of the wrapper.
9. Fold the far corner of the wonton wrapper gently over to make a triangle shape.
10. Seal the edges of the wonton down with water and press the edges together.
11. Continue making wontons and set each finished wonton on a greased tray (you should have enough to make about 60 wontons).
12. Line a steamer with pierced baking paper and steam the wontons for 5 minutes, in batches.
13. Arrange on platters and serve with **Dipping Sauce** (page 137).

* Adult supervision required