



Pork and prawn wonton soup

By Miele

1 hour

Preparation Time

24 minutes

Cooking Time

4 serves

Serves

INGREDIENTS

Wonton

200 g pork mince
100 g green prawns, raw,
finely chopped
¼ cup cashews, chopped
1 garlic clove, crushed
1 tsp fish sauce
Small handful of coriander leaves
½ lemongrass stem, finely chopped,
reserving remaining lemongrass
for soup
½ red banana chilli, seeds removed,
finely chopped
¼ tsp sesame oil

1 tsp sweet soy sauce

½ shallot, finely chopped 30 wonton wrappers

Soup

1 litre chicken stock
1 litre vegetable stock
2 tsp tamarind paste
1 tbsp fish sauce
½ red banana chilli, roughly chopped
2 cm piece galangal, peeled and sliced
2 cm piece ginger, peeled and sliced
4 makrut lime leaves
Lemongrass stalk from the wontons, peeled and crushed
3 tbsp soy sauce
1 tsp palm sugar, shaved

To serve

1 bunch baby bok choy, washed and quartered

2 tbsp white sesame seeds, toasted

METHOD

Wontons

- 1. Place all ingredients for the wonton filling into a blender and process for 20 seconds, or until well combined.
- 2. Working one at a time, place a wonton wrapper in the palm of your hand.
- 3. Spoon half of a tablespoon of filling into the centre of the wrapper.
- 4. Dip your finger in warm water and wet around all wrapper edges.
- 5. Draw all edges together and twist firmly to seal. The end result should resemble a drawstring bag.
- 6. Place the wontons in an unperforated steam container and into the refrigerator for 10 minutes before steaming.

Soup

- 1. Place all ingredients into a deep unperforated steam container and mix to combine. Place in the steam oven and Steam at 100°C for 20 minutes.
- 2. Remove from the steam oven and leave to infuse for 5 minutes at room temperature. Strain and return the broth to the deep unperforated steam container.

To serve

- 1. Remove the wontons from the refrigerator and place in the steam oven.
- 2. Add the broth to the steam oven and Steam with the wontons at 100°C for 3 minutes.
- 3. Place the bok choy into a perforated steam container. Add to the steam oven and Steam at 100°C for an additional 1 minute.
- 4. Serve in warmed bowls, sprinkled with toasted sesame seeds.

Hints and tips

- In preparation for wrapping your wontons, set up a bowl of warm water. Once the wonton packet is open, keep the wrappers in the packaging, or under a moist towel to prevent drying out.
- Wontons and broth can both be frozen for up to 3 months.
- To freeze wontons, space out on a tray lined with baking paper. Cover with cling wrap and flash freeze until firm.

Once firm, transfer wontons into freezer bags or containers.

- To freeze broth, transfer into a vacuum sealing bag (we recommend freezing in smaller batches of 500 ml). Place into vacuum sealing drawer and Vacuum on setting 1 and Seal on setting 3.
- To cook wontons from frozen, Steam at 100°C for 10 minutes.
- To heat the broth from frozen, Steam at 100°C for 20 minutes.