

BRENDAN PANG

SICHUAN PORK & PRAWN WONTONS

- 30 x wonton wrappers (storebought)

Filling

- 3 dried shiitake mushrooms, rehydrated, finely chopped
- 200g fatty pork mince
- 200g raw prawn meat, coarsely chopped
- 15g ginger, finely grated
- 1 tbsp oyster sauce
- 1 tsp light soy sauce
- 1 tsp Shaoxing rice wine
- Dash of sesame oil
- 2 tsp cornstarch
- ½ tsp ground white pepper

Place all ingredients for the filling in a bowl and mix until well combined. Working with one wonton wrapper at a time, place a teaspoon of filling in the centre. Brush half of the edges of the square with water. Fold the wet edges over (in half) to make a rectangular shape and enclose the filling. Brush one of the corners with water and fold inward to overlap with the other corner. Press to seal. Continue until all wontons are formed. Cook wontons in boiling water until cooked through, about 4 – 6 minutes. Serve with Black vinegar Dressing and Chilli Oil.

