

Wonton soup

Stock

2 litres vegetable stock

1 spring onion – very finely sliced on an angle

3 tablespoons light soy sauce

grated ginger.

Simmer for 10 minutes

Wonton filling

Rock and chop all ingredients.

Bok choy or garden silver beet or any Asian greens in the garden

mushroom – enoki

chives

coriander (use as garnish)

ginger

daikon – peeled

carrot

water chestnut

baby corn

red chilli – deseeded

spring onion – very finely sliced (use as garnish)

How to assemble wontons

1. Wet edges of wonton wrapper with water and place filling in the centre.
(leave out coriander and spring onion for garnishing)
2. Join the edges to form a triangle.
3. Grab both ends and join together into the centre. Fold back triangle peak to make a small cap.

Make a wonton and place all together into simmering stock for 2 minutes.