

IN THE Kitchen

With Michal Haines

Chinese Wonton (Sui Gow) Soup

400-500g Freedom Farms pork
mince

fresh Wonton Wrappers

Can of water chestnuts, chopped
finely

1/4 cup dried shitake mushrooms,
rehydrated in 1/2 cup warm water

2 tablespoon light soy sauce

8 fresh prawns, chopped roughly

2 spring onions, finely chopped

Mix the pork with all the
ingredients except the wrappers.

Take a spoonful of pork mix and
place it on a wonton wrapper.

using a knife, wet two sides of the
wrapper and press together to seal
the sides. Continue till all meat
mix is used.

In a large pot heat 2 litres of
chicken stock with a knob of
ginger 1 tablespoon of light soy
sauce. Heat and simmer for 15
mins.

Cook the wontons in large
quantity of boiling water for 3-4
minutes. Drain and place in bowls
with soup.