



Pork Wontons With Chilli Oil Dipping Sauce

Wontons Ingredients

500g minced pork belly
1 clove garlic
4 dry shitake mushrooms (optional)
1 tablespoon soy
½ teaspoon sugar
½ teaspoon sesame oil
½ teaspoon pepper
1 teaspoon shoa xing
1 teaspoon cornstarch
1 egg white
1 teaspoon salt
1 packet wonton skins

Dipping Sauce Ingredients

2 tablespoon chilli oil
4 teaspoon kecap manis
1 teaspoon minced garlic
2 tablespoon minced shallot
2 teaspoon Chinese red vinegar
Freshly ground pepper

Directions

Soak mushrooms in water overnight, discard stalks and chop into very small dice.

Mix all wonton ingredients (excluding wontons skins) together until well combined.

Half fill wok with water place on high heat and bring to the boil.

Place a bamboo steamer and turn down heat unto just boiling.

Place one wonton skin in palm of hand and spoon in one heaped teaspoon of pork mixture into the centre of skin.

Wet edges of wonton skin with water and pinch together to form a drawstring purse shape.

Continue until all mixture is used. Place in bamboo steamer and steam for about 5 minutes.

Mix all the dipping sauce ingredients together and serve on a side dish with wontons.