

Makes 30
wontons



LIZZY'S

DRAWNS AND PORK WONTONS

Ingredients

500 gr peeled prawns (700 -800 gr if unpeeled)
100 gr pork minced
1 spring onion/ shallot
1 egg
1 tsp of crush ginger
1/2 tsp of crush garlic
2 tsp corn flour
1 tsp light soya sauce
1 tsp sesame oil
1 tsp Chinese cooking wine
1 tsp sugar
Salt, pepper to taste.

Method

Chop prawns large cut and mince then up slightly only to break down the chunks of meat.

Mix all ingredients together.

Notice minced pork is small amount, only to bind and give extra flavour to the prawns.

Put in the fridge for 30 minutes

Spoon prawns mixed a teaspoonful each on wonton wrappers and fold become triangle.

Brush wonton edges with water / small amount of flour and water.

Pinched the wontons edge together to seal the filling

Deep fry until golden brown

Fried in medium heat until golden brown.

Serve with mayonnaise or coleslaw mayo.