**Wonton Soup**

Wonton means: swallowing a cloud

**Ingredients:**

**Broth:**

500ml low sodium chicken broth

Sliced Ginger root

3 chopped green onion

1ml white pepper

**Wontons**

12+ Wonton wrappers

175ml Ground Pork regular

50ml cooked shrimp (optional)

30ml finely diced water chestnuts (optional)

1ml white pepper

1ml white sugar

3ml salt

15ml Light Soy Sauce

3 finely diced green onion

10ml Sesame oil

10ml Sesame (optional)

**Method:**

Prepare Broth in a large pot. Slice ginger and green onion into the prepared broth. Bring to simmer

The broth should be light and somewhat salty.

Place another large pot of water on high heat to boil.

Wontons:

Combine all the ingredients together in a bowl and mix well with clean hands or mixing spoon.

Lay wrappers out. Place a small amount of meat mixture into the center of the square wonton.

Lightly wet two sides. Fold over the meat to make a triangle and press closed.

Hold wonton with both hands and pinch corners. Fold the right hand side on top of the left hand side as per demonstration.

Make as many wontons as your group’s meat allotment. Approx 10-14

Boil wontons in boiling water for 5min until meat is cooked and wonton floats.

Place wontons in a soup bowl with some cut green onions.

Enjoy ☺