

Prawn wontons for Chinese New Year

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Enjoy homemade prawn wontons for Chinese New Year on 31 January.

Ingredients

- 340g [prawns](#), no shell
- 5g ginger
- 1/3 tsp salt
- 1/3 tsp chicken essence
- Pinch sugar
- Pinch pepper
- Sesame oil, smidgen or very little
- Potato starch, smidgen or very little (Asian food grocers)
- Wonton wrappers

Method

Chop and mix well all of the eight ingredients.

Moisten all the edges of the wonton wrapper by lightly dabbing it with water. Keep a small bowl of water on hand to re-wet the edges if needed.

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Place about one teaspoon of uncooked filling in the centre of the wonton wrapper.

Fold the wonton wrapper in half lengthwise, making sure the ends meet. Press down firmly on the ends to seal. Use your thumbs to push down on the edges of the filling to make sure it stays centred in the middle.

Keeping your thumbs in place, fold the wonton wrapper over one more time.

Push the corners up and hold each corner in place between your thumb and index finger.

Bring the two corners together so that one overlaps the other – press together to seal.

Steam the wontons for four to five minutes or alternatively boil for a short time until they float to the top.

Drain the wontons and add them to the hot oil, a few at a time, sliding them in carefully. Deep fry the wontons for two minutes in batches until they are golden brown, turning to make sure they brown evenly. Drain on paper towels or a tempura rack if you have one.

Drain the oil and serve wontons with sweet and sour sauce.

Tip: Serve with a herbal tea, such as rose or peppermint, to aid digestion.

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