



## Sauced Wontons

This is one of my favourite dishes in the whole world! The wontons have a fairly simple filling and are dressed with a punchy, vibrant sauce packed with flavour. I have adapted the recipe from Kylie Kwong's *Simple Chinese Cooking*. The dish can be made ahead of time by freezing the wontons (layering them between baking paper) and preparing the sauce early.

If frozen, cooking time for the wontons will be 4–5 minutes.

### MAKES 16

250 g fresh tofu (see page 152)

3 water chestnuts, finely diced

1 tablespoon finely chopped spring onion

1 teaspoon finely diced ginger

1 tablespoon finely chopped coriander leaves

1 teaspoon shao hsing wine or dry sherry

1 teaspoon shoyu or tamari

1 teaspoon vegetarian oyster sauce

½ teaspoon sesame oil

16 wonton wrappers (7 cm square)

### Sauce

2 tablespoons finely sliced coriander roots and stems

2 tablespoons finely sliced spring onion

2 teaspoons finely sliced ginger

2½ tablespoons malt vinegar

2½ tablespoons shoyu or tamari

2 tablespoons kecap manis (sweet soy sauce)

¼ teaspoon chilli oil

dash of sesame oil

To make the sauce, combine all the ingredients. Set aside.

Put the tofu in a large bowl and mash using a fork. Add the remaining ingredients, except the wonton wrappers, and mix well. Place 1 teaspoon filling in the centre of each wonton wrapper and fold the wrapper over the filling to form a rectangle, pressing on all sides to seal and make sure there are no air bubbles. Hold the parcel with the folded edge facing down and bring together the bottom edges, then pinch together to seal (see the photos on page 107).

Bring a large saucepan of water to the boil. Add the wontons gently and cook for 2–3 minutes. Remove with a slotted spoon and drain in a colander. Place the wontons on a platter and drizzle with the sauce. Eat immediately.