

Asian Gourmet Sauces made by Mei
RECIPE CARD



WAYS TO USE THIS SAUCE

SPREAD IT ON

Add extra flavour and chilli kick on cheese on toast.

MIX WITH IT

Make chilli mayonnaise.

COOK WITH IT

Mix in 1 tablespoon on cooked seafood pasta.

ADD TO

Noodles soup, curry or chilli con carne for chilli kick!

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www.meishomemade.co.uk/recipes



Lazy Saturday Wonton serves 2 -4

Golden yellow dumplings filled with delicious pork mince and prawns with lovely silky-smooth texture. Follow these 3 simple steps - Season, Wrap and Boil!

INGREDIENTS

- 1 packet of wonton pastry (from Chinese grocery frozen section. Golden yellow colour, 39 wraps/packet) thaw in room temperature for 3 hours
- 400g Sausage meat
- 80g raw frozen prawns, thawed, peeled and chopped
- Chopped spring onions 2-3 sprigs

TO SEASON meat, prawns and chopped spring onions in a bowl with the following

- 2 teaspoon of light soy sauce
- 1 teaspoon each of salt and sugar (or substitute with 1 packet of dashi powder - my personal choice - it adds so much umami flavour to the mix)
- 1 teaspoon of Shaoxing wine
- Sprinkle of ground white pepper

TO WRAP make starch glue for sealing the pastry: 1 teaspoon corn starch and few drops of water mix well or alternatively use a beaten egg

- Place a pastry wrap on your palm, place a teaspoon of meat mix in the middle of the pastry. dip your finger into the starch glue and dot around the meat mix. Gently gather the pastry towards the centre like a purse. Do not worry too much about uniformity. Make sure it seals well and the meat doesn't escape during the cooking process that is the key. Practice makes perfect!
- Cover with a damp cloth to stop them from drying and cracking up.

TO BOIL

- Cook 10 wonton dumplings at a time in a deep saucepan of rolling boil water for 2 minutes, then add in 1 cup of cold water, cover with a lid and bring it to boil for the second time. Take care not to boil over. When wontons are floating on the surface, they are cooked.
- Serve with pak choi noodles soup and Mei's Chiu Chow Chilli Oil.