

Coriander, ginger & pork wonton soup

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Preparation 30 mins | Cooking 20 mins | Serves 4

8 cups chicken stock
6 slices ginger
1 tbs salt reduced soy sauce
1 teaspoon sesame oil
2 bunches baby choy sum, trimmed and stems chopped
sliced green onions (shallots) and red chilli, to serve

Coriander, ginger & pork wontons (makes 24):

250g pork mince
½ cup coriander leaves, finely chopped
2 green onions (shallots), trimmed and finely chopped
1 garlic clove, crushed
1½ tbs finely grated ginger
24 fresh wonton wrappers*

STEP 1 To make the wontons, combine all ingredients in a bowl. Season with salt and pepper. Mix until well combined. Place 2 tsp mixture in the centre of a wonton wrapper. Brush wrapper edges with water, and crimp sides together, removing any bubbles, to seal. Place onto a plate. Repeat using remaining filling and wrappers.

STEP 2 Place stock, ginger, soy sauce and sesame oil into a large saucepan. Cover and gently bring to the boil over medium-high heat. Add choy sum stems and cook for 1-2 minutes until vibrant. Add choy sum leaves and cook until wilted. Using tongs, transfer choy sum to a plate.

STEP 3 Reduce heat to bring stock mixture to a gentle simmer, add wontons in 2 batches to the simmering stock and cook for 5-6 minutes until tender and cooked through.

STEP 4 To serve, arrange choy sum and wontons in deep serving bowls. Ladle over the hot broth, top with sliced chilli and green onions and serve.

* *Fresh wonton wrappers are available in the fridge from some greengrocers, Asian food stores and large supermarkets.*

