



Sweet Chilli Mushroom and Pork Wontons

Preparation: 20 minutes; Cooking: 20 minutes; Makes 40

- 1 tbs peanut oil
- 300g cup mushrooms, diced
- 250g pork mince
- 4 green onions, thinly sliced
- 1 tbs soy sauce
- 1/2 cup sweet chilli sauce
- 1 tbs cornflour
- 1 tbs water
- 40 square wonton wrappers*

1. Heat the oil in a medium frying pan over high heat. Add the mushrooms & cook, stirring occasionally, for 5 minutes or until the pan juices are absorbed.
2. Place the mushrooms, pork mince, green onions, soy sauce & 2 tbs sweet chilli sauce in a food processor. Process to combine. Set aside.
3. Blend the cornflour & water in a small bowl to form a smooth paste. Set aside.
4. To make the wontons, place 3 tsp mushroom mixture into the centre of a wonton wrapper. Lightly brush the edges with the cornflour mixture. Gather the wonton wrapper corners together to form a pouch & press to secure. Repeat using the remaining filling & wonton wrappers.
5. Half fill a large frying pan or wok with hot water & bring to the boil over high heat. Line a bamboo steamer with baking paper & arrange the wontons, 2cm apart, in the steamer.
6. Place the steamer over the boiling water, cover with the steamer lid & cook, in batches, for 4 minutes or until cooked through.
7. Serve the hot wontons with the remaining sweet chilli sauce for dipping.

Note: Wonton wrappers are available, fresh & frozen, from Asian food stores & some supermarkets.