

## Wonton soup serves 4-6.

**Season:** winter

**From the garden:** wombok, spring onions, broccoli, coriander

<p><b>Equipment:</b> Measuring cups and spoons Mixing bowl Wooden spoon Micro plane Mezza luna Soup pot. Chopping board Cooks knife Measuring scales Serving bowls-1 each for your group</p>	<p><b>Ingredients:</b></p> <p><b>Wonton filling (50 wontons)</b> 2 cups cabbage, finely sliced into 2mm slices. 1/2 tsp salt <b>*25g dried mushroom</b> ½ cup firm tofu, finely diced into 3mm cubes or grated. 1/2 teaspoon garlic finely grated. 1 teaspoon ginger finely grated. 2 tablespoon green onion finely sliced then minced. 2 tablespoons finely grated floury potato, including juices, for binding. 1 teaspoon soy sauce 1/4 tsp sugar 1/4 tsp salt 2 pinches white pepper</p> <p><b>BROTH (FOR 4 SERVINGS)</b> 3 cups water plus stock powder. 2 garlic cloves, smashed. 1 cm piece of ginger, sliced. 1½ tablespoons soy sauce 2 teaspoons sugar 1 tablespoon mirin</p> <p><b>TO SERVE per person</b> 1 tablespoon green shallots finely sliced. 2-3 pieces broccoli and broccoli leaves cut into 5cm lengths. 2 wombok leaves, shredded. 40 g dried noodles per person</p>
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## What to do:

### Wonton filling

1. **Prepare cabbage.**  
Toss cabbage with 1/2 teaspoon salt in a bowl. Set aside for 20 minutes. Then grab handfuls and squeeze out excess water as best you can. Place squeezed cabbage in a bowl for mixing the filling in.
2. **\*Dried mushrooms.**  
Soak mushrooms in 1 litre of boiling water for 30 minutes. Squeeze out excess liquid and finely chop into 2 mm pieces. Add to the filling bowl.
3. **Potato.**  
Add grated potatoes to filling mix, including all the liquid that is there when you grated it. We want all that starchy juice for its binding power!
4. **Filling.**  
Add remaining ingredients into the filling bowl, mix to combine. It will look crumbly – don't worry, everything sticks together better when cooked thanks to the potato.

### Wrapping Wontons

5. Lay Wontons on work surface. Use 2 teaspoons of filling on the wontons. Work in batches of 4.
6. Brush 2 edges with water. Fold to seal, pressing out air.
7. Brush water on one corner and bring corners together, pressing to seal.

### Broth

8. Place broth ingredients in a saucepan over high heat. Add white ends of shallots if left over from Wonton filling.
9. Place lid on, bring to simmer then reduce to medium high and simmer for 5 – 10 minutes to allow the flavours to infuse. Pick garlic and ginger out before using.
10. For wontons and vegetables, place in broth and cook wontons for 4 minutes or until they float. Blanch vegetables in the soup broth and place in serving bowl.

### Assemble soup:

11. Prepare noodles according to packet directions. Place in serving bowl with cooked wontons and blanched vegetables.
12. Ladle over soup. Serve!