



CHICKEN WONTONS

<i>Ingredients</i>	<i>Equipment</i>
250 grams Chicken Mince	Large Mixing Bowl
½ Carrot	Chopping Boards
4 Spring Onions	Chef's Knives
Thumb size Ginger (fresh)	Grater
2 Tablespoons Sweet Chilli Sauce *	Spoon Measures
2 Tablespoons Hoisin Sauce *	Mixing Spoon
1 Tablespoon Chopped Coriander *	Kitchen Teaspoon
2 Cloves Garlic	Garlic Crusher
Salt & Pepper to taste	Bamboo Steamer and Saucepan or Wok
24 Wonton Wrappers/ Gluten Free/alternative	Baking Paper
Oil Spray	

*See 'Products used in Kitchen Classroom', on CPS Website.

What to do

1. Get out all of your required equipment
2. Weigh and Measure all ingredients

- 3. Cut out circles of baking paper to fit the steamers.**
- 4. Place baking paper in steamers and spray lightly with oil.**
- 5. Cut Carrot in half, peel and grate on the smaller side of the grater.**
- 6. Top and tail spring onions and chop very finely**
- 7. Remove skin on Ginger and grate**
- 8. Peel and crush Garlic**
- 9. Place all ingredients into the large mixing bowl and mix evenly.**
- 10. Place the wonton wrappers on a clean work bench**
- 11. Place a teaspoon of the mixture into each wonton wrapper**
- 12. Scrunch up like a money bag**
- 13. Place wontons in the steamers and once water is boiling, lower the heat and steam for approximately 15 minutes.**