

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	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	Baking Paper
Oil Spray	

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.