

# Wontons

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Defrost, in the fridge, overnight

Pat the spinach with paper towel to absorb any excess liquid. Transfer it to a large bowl and season with

Add

Fill a small cup or bowl with water and line a baking sheet with parchment or wax paper.

Fill each wonton skin with 2 t filling. Dip your finger in the water and trace a border around the edges. Fold into a triangle and press to seal the edges.

To cook, boil in plenty of water for 6 minutes (7, if cooking from frozen).

454 g Package of wonton skins

1/2 C Frozen, chopped spinach (optional)

1/2 t Hoisin

1/2 t Oyster sauce

1/2 t Soy sauce

500 g Ground pork

1 Small can water chestnuts, drained and finely chopped

1 Spring onion, finely chopped

1 t Maldon salt or 1/2 t fine salt

1 t Cornstarch

1/2 t Sugar

1 t Grated ginger

1 1/2 t Hoisin

1 1/2 t Oyster sauce

1 T Soy sauce

1 Egg, lightly beaten

## Notes:

- Makes about 55 wontons without spinach and about 68 with spinach.
- To freeze uncooked wontons, place them in single layers, not touching, on a baking sheet. Separate the layers with wax or parchment paper. Once completely frozen, they can be transferred to bags or containers and stored in the freezer for up to 3 months.
- To make potstickers: Pour 1/4 C water and 1 T oil into a non-stick pan set over medium-high heat. When the water begins to simmer, put in as many wontons as will fit in the pan in a single layer without touching. Cover with a lid and turn the heat down to medium. Leave it to cook, covered, for 5 minutes. Remove the lid and allow to cook for another 3 to 5 minutes until browned and crisped. Flip and cook the other side until browned and crisped, another 3 to 5 minutes. Be careful as it tends to splatter.
- Serve with soy sauce, Sriracha, or sweet chilli sauce.