WONTONS ? CHINESE NEW YEAR

Ingredients
(For 2 people)

- 1 pack of wonton dough sheets
- 250 g ground pork
- 1 egg
- 100 g water chestnuts
- 3 cloves of garlic
- 30 ml soya sauce
- 30 g grated ginger
- 2 spring onions
- 1 l chicken stock
- 1 carrot
- 1 small leek

Preparation:

Mince the water chestnuts and finely chop the spring onions, leek and carrot.

In a mixing bowl, combine the meat, egg, water chestnuts, garlic, ginger, onion and soya sauce.

Prepare each wonton by spreading a bit of stuffing onto a sheet of dough. Moisten the edges with a bit of water and fold the dough over itself to seal each ravioli. Press the edges down firmly to keep them from opening during the cooking process.

Place them in a steamer basket and steam for 4 to 5 minutes.

Meanwhile, cook the leek and carrot in the stock. Pour the stock into a bowl, arrange the wontons, and garnish with the chopped spring onion.