



Wonton

Cooker:

Zhu Zhengwen

Place of Origin:

China

Ingredient:

Dough, Stuffing (Pork, shrimp, vegetables, scallion and ginger are commonly used.)

Recipe:

1. Mince the pork in a blender, add eggs and salt, and mix well.
2. Pick some meat and put it in the middle of dough.
3. Fold the sharp corners of wonton skin in half and stick tightly.
4. Fold the corners.
5. Add water and bring to a boil. Add vegetables and salt.
6. Cook around 5 minutes.