



RECIPES

Chicken and Corn Wontons in Chilli Sauce

Sweet and aromatic steamed wontons double-dipped in chilli oil make an ideal mid-week dinner.

SERVES 8-10

Recipe by Olivia Galletly

Photography by Olivia Galletly

INGREDIENTS

30 wonton wrappers

250 grams chicken mince

200 grams corn kernels

4cm piece of ginger, peeled and finely grated

2 tablespoons chives, finely diced

¼ cup coriander stalks, finely diced

1 tablespoon soy sauce

1 tablespoon hoisin sauce

Chilli sauce

3 tablespoons Chinese black vinegar

¼ cup soy sauce

3 tablespoons chilli flakes in oil

To serve: finely diced coriander stalks or chives

METHOD

Place all wonton filling ingredients in a large bowl and mix well.

Set yourself up with a clean work bench, a small bowl of water, your wonton wrappers and filling.

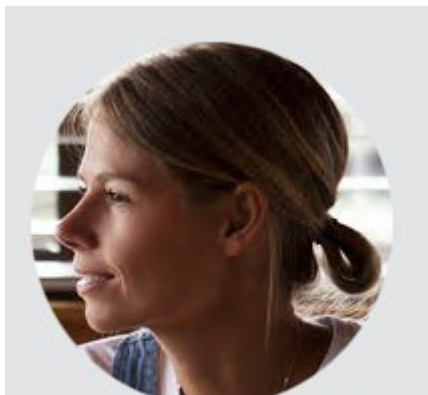
Place a teaspoon of filling in the centre of the wonton wrapper, using your finger dab a little water around the edge of the wrapper. Fold the wrapper in half creating a long rectangular shape. Seal the three edges, pushing out any air bubbles that may be trapped as you go.

Take the folded edge, dab one corner with water and bring the two corners together until they just overlap, seal tightly. Continue this process with remaining wontons.

Bring a pot of water to a simmer, place a steamer on top and steam wontons in batches for 10-12 minutes or until chicken mince is cooked through.

In a small bowl, combine chilli sauce ingredients. Pour sauce over wontons and garnish with coriander stalks or chives. **Makes 25 – 30 wontons.**

Cook's note: Chinese black vinegar and chilli flakes in oil can all be found at any good Asian groce





The Hungry Cook

Olivia Galletly is a passionate home cook based north of Auckland, with a penchant for inexpensive, seasonal, feel-good food. To enjoy Olivia's backlog of reimagined casual-cool fare, visit her blog The Hungry Cook.

(<http://www.thehungrycook.co.nz/>)