

Homemade Wonton

自製餛飩

SIMPLE HAPPINESS

ingredients 材料

- 300g minced pork (you can substitute with beef or mutton)
300克 豬梅花肉絞肉（也可以牛絞肉或者羊絞肉來做）
- 2 spring onion, finely chopped
2支 蔥，切碎
- 2 tablespoons fried shallot
2大匙 油蔥
- 50 sheets Wonton wrapper
50片 餛飩皮

seasoning 調味料

- 10ml Sesame oil
10ml 香油
- 20ml Light soy sauce
20ml 醬油
- 10ml Chinese rice wine
10ml 米酒
- White pepper powder,
to taste 適量 白胡椒粉
- Salt, to taste 適量 鹽

instructions 做法

- Mix all the ingredients and seasonings (except Wonton wrappers) in a large bowl. Mix the ingredients well with clean hand until evenly combined. 把所有的材料（餛飩皮除外）和調味料放進大盆子，用手攪拌至均勻。
- Prepare a small bowl of water. Get ready wonton wrappers and meat filling. 準備一小碗開水、肉餡、餛飩皮。
- Wrap the wonton according to the steps below. 根據以下的包法，包出金元寶狀的餛飩！