

Wonton Noodle Soup

Wonton Filling Ingredients

1 kg chicken mince	2 tsp salt
1 cup of grated carrots	$\frac{1}{4}$ cup oyster sauce
2 cups of finely chopped cabbage	$\frac{1}{4}$ cup soy sauce
1/2 of finely chopped onions	1 tsp of garlic oil
1 tsp of finely chopped garlic	1 tsp of chicken flavour
1 egg	2 tsp sugar
2 tbsp corn flour	$\frac{1}{2}$ tsp white pepper

Mix all ingredients together in a bowl and leave to marinate for 30 minutes

Wonton Soup Ingredients

3 litres water	2 tsp salt
Chicken bones	1 tsp sugar
Carrots/chinese turnip/celery	$\frac{1}{2}$ tsp white and black pepper
1 tsp chicken flavour	1 tsp of garlic powder
$\frac{1}{2}$ cup fish sauce	

Boil the water and add the chicken bones. Skim the scum off the top as it rises to keep the soup clear.

Add the vegetables and all the seasonings, reduce the heat and simmer for 1-2 hours.

Drain the soup and serve hot with noodles, wontons, beansprouts, bak choy and fried shallots.

Please season to taste and adjust flavours to your preference.

Recipe makes a lot so half or quarter the recipe as needed.