

Green Curry Puffs Recipe

Ingredients:

24 small wonton wrappers, about 8-cm square, thawed if frozen
1 tablespoon cornflour (cornstarch), mixed to a paste with 30 ml water
Oil for deep-frying

Filling:

1 small potato, about 115 g boiled and mashed
25 g cooked petits pois (baby green peas)
25 g cooked corn
Few sprigs fresh coriander (cilantro), chopped
1 small fresh red chili, seeded and finely chopped
½ lemon grass stalk, finely chopped
1 tablespoon soy sauce
1 teaspoon shrimp paste or fish sauce
1 teaspoon Thai green curry paste

Method:

Combine the filling ingredients. Lay out one wonton wrapper and place a teaspoon of the filling in the center. Brush a little of the cornflour paste along two sides of the square. Fold the other two sides over to meet them, then press together to make a triangular pastry and seal in the filling. Make more pastries in the same way. Heat the oil in a deep-fryer or wok to 190 degrees Celsius or until a cube of bread, added to the oil, browns in about 45 seconds. Add the pastries to the oil, a few at a time, and fry them for about 5 minutes, until golden brown. Remove from the fryer or wok and drain on paper towels. If you intend serving the puffs hot, place them in a low oven while cooking successive batches. The puffs also taste good cold.

Note: Wonton wrappers dry out quickly, so keep them covered, using clear film (plastic wrap), until you are ready to use them.