

Molo Soup (Wonton Soup) Recipe

Ingredients:

500 g ground pork
100 g canned water chestnuts, finely chopped
250 g small shrimps, peeled
50 g finely chopped scallions
1 egg
2 tablespoons soy sauce
1 pack wonton wrappers
2 tablespoons oil
1 medium onion, finely chopped
3-4 cloves garlic, finely chopped
2 liters chicken broth
250 g chicken breast fillet, sliced into strips
2 teaspoons patis (fish sauce)

Method:

In a mixing bowl, combine ground pork and water chestnuts. Chop half of the shrimps coarsely and add to the bowl (set aside remaining shrimps). Mix in half of the scallions, the egg and soy sauce. Spread wonton wrappers on a clean work surface and fill each one with about 1 tablespoon of the pork mixture. Brush the edges of the wrappers with a little water and press edges together to seal. Set aside. Heat oil in a casserole. Sauté onion until transparent, then add garlic and sauté until fragrant. Pour in chicken broth and bring to the boil, then drop in the filled wonton wrappers. Simmer 10 to 15 minutes. Add the chicken and continue simmering until chicken and pork mixture are completely cooked. Stir in the reserved prawns. Simmer until shrimps are fully cooked. Season with patis and garnish with remaining scallions.

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