

Pork Dumplings Soup Recipe

(Wantan Soup Recipe)

Ingredients: Serves 5

1½ tablespoons dried shrimps or haybee, soaked in 1 cup water until softened
1 tablespoon peanut oil
4 slices ginger
5 cups chicken stock
1 teaspoon sugar
2 teaspoons sesame oil
4 to 6 teaspoons light soy sauce
2 tablespoons chopped scallions
4 to 6 portions Hong Kong noodles

Ingredients for making wantan:

150g fillet of pork or chicken, chopped
20g chopped pork fat, optional
200g shrimps, shelled, de-veined and chopped
1½ tablespoon light soy sauce
½ teaspoon white pepper powder
1 teaspoon sesame oil
pinch of salt
1 teaspoon oyster sauce

40 wantan (dumpling) wrappers

Ingredients for chicken soup stock:

12 cups of water
600g chicken bones
4 slices ginger
1 plant scallion
some white peppercorns (smashed)

Method:

To make chicken soup stock, boil the water, add the chicken bones, ginger and scallion. Boil for 1 more hour. Strain soup through a sieve, discarding bones. To make wantan (dumplings), mix all the wantan ingredients and wrap with wantan wrappers. Cover with a cloth and set aside. Heat peanut oil in a large saucepan or wok; add ginger and dried shrimps (drain, keeping the water) until fragrant. Add chicken soup stock and dried shrimp water and bring to the boil. Reduce heat and simmer for 30 minutes. Add sugar and keep soup warm in the pot. Prepare 6 soup bowls. Into each bowl, put a few drops of sesame oil, 1 teaspoon light soy sauce and 1 teaspoon chopped scallions. Bring 2 liters water to the boil in a saucepan. Loosen up each bundle of noodles and immerse in boiling water for about ½ minute, stirring well until cooked but still springy. Remove with a sieve and plunge noodles in cold water. Drain and stir some into each soup bowl. Add wantans to boiling water. Reduce heat to medium and leave to simmer for 5 minutes. Remove with a perforated spoon and divide them equally among the soup bowls. Add soup and serve.