



Oven baked Wontons

Equipment

Measuring spoons

Knife

Mixing bowl

Baking tray

Baking paper

Ingredients

Handful mixed herbs

Chives

Garlic

Silken tofu

1 tsp soy sauce

Sesame seeds

What to do

Preheat the oven to 220°C

Task 1 : Prepare the ingredients

Wash, dry and finely chop mixed herbs and chives. Grate the ginger. Peel and finely chop the garlic

Task 2 : Assemble the wontons

Set up a work station with a small bowl of water close by. Fill one wonton wrap with about a tablespoon of the herb mixture.

To fold the wontons, dip your fingers in the water and wet one corner of the wonton skin wrapper. Pinch this corner together with the opposite corner, over the filling. Wet the other two corners and connect/tuck them into the middle. Press the corners together firmly. This should create a "pillow" shape.

Repeat with filling and shaping the remaining wonton wrappers. Transfer all the wontons to a baking sheet lined with a Silpat or parchment.

Task 3 : Bake

Brush the wontons with a little water and sprinkle with sesame seeds. Bake for 10 minutes or until crispy and golden brown.

Remove the wontons from the oven and allow to cool slightly. Serve with dipping sauce.



Source: