



Crispy Chicken Wontons

Overview

Difficulty: Medium

Servings: 5 pax

Preparation Time: 140 minutes

Cooking Time: 10 minutes

Ingredients

Wonton Wrappers

150g Boiling Water

250g All-Purpose Flour

2g Salt

Chicken Wonton Filling

300g Boneless Chicken Leg

75g Tiger Prawn

30g Dried Shiitake Mushroom

60g Water Chestnut

60g Red Onion

50g Spring Onion

1 nos Egg

8g Corn Flour

25g Soya Sauce

1g Sesame Oil

3g White Pepper Powder

1g Salt

5g Sugar

1. Methods for Wonton Wrappers

Step 1

Add boiling water, all-purpose flour and salt into the mixing bowl of the MUM Series 5 Kitchen Machine. Using the dough hook attachment, knead the dough at speed setting 4 for 4 minutes, until the dough is elastic.

Step 2

Wrap the dough in cling wrap and set aside for 30 minutes.

Step 3

Knead dough by hand until the dough is smooth, then set it aside for 30 minutes.

Step 4

Cut the dough into 4 pieces and roll the dough flat.

Step 5

Dust your tabletop and the MUM 5 Kitchen Machine pasta attachment for dough sheets with corn flour.

Step 6

Select position 8 on the rotary selection dial and turn the rotary knob on the MUM 5 Kitchen Machine to speed setting 5, to make thick dough sheets. Roll the wonton skin through the pasta attachment.

Step 7

Feed the dough through the rollers until it becomes smooth on the surface. Repeat the process and narrow the rollers by adjusting the selection dial until it gradually reaches position 2.

Step 8

Dust the wonton skin with corn flour and portion cut into squares.

2. Methods for Chicken Wonton Fillings

Step 9

Turn the rotary knob on the MUM 5 Kitchen Machine to speed setting 7. Push the boneless chicken leg down the filling tray and into the meat mincer with the pusher.

Step 10

Add all ingredients into the mixing bowl of the MUM Series 5 Kitchen Machine. Using the paddle attachment, mix the ingredients well together.

Step 11

Prepare the filling, wonton wrappers and a bowl of water.

Step 12

Lay a wrapper flat and add in the filling. Wet the edges and form a triangle. Press out any air bubbles and seal the triangle. Wet the bottom corner and bring the 2 corners together. Repeat until all wontons have been wrapped.

Step 13

Heat the vegetable oil in a saucepan until it reaches 150°C. Deep fry the wontons for 3 – 4 minutes.

Step 14

Plate the wontons and serve. Enjoy!