



# HARVEST GOURMET ORIENTAL WANTONS WITH BLACK VINEGAR & SPICY SAUCE RECIPE

## INGREDIENTS

100 Grams Harvest Gourmet Stir Fry Mince

1/4 Teaspoon Salt

1/2 Teaspoon Sugar

1 Pinch White pepper

3/4 Teaspoon Sesame Oil

3/4 Teaspoon Shallot Oil

35 Milliliters Water

10 Grams Sliced Spring Onion

15 Grams Sliced Black fungus

20 Grams Diced Water Chestnut

8 Grams Sliced Coriander

20 Grams Diced Carrot

10 Pieces Wonton Skin

1 Unit Beaten Egg

250 Milliliters Water

3 1/3 Tablespoons Light soya sauce

9 Teaspoons Sugar

1 Tablespoon Vegetarian Oyster Sauce

3 3/4 Teaspoons Shallot Oil

4 Tablespoons Chilli Oil with Chilli Flakes

1/4 Teaspoon Salt

2 Teaspoons Dark Soy Sauce

2 2/3 Tablespoons Black Vinegar



## PREPARATION

### 1. Prepare Wonton Filling

Add the Harvest Gourmet Stir Fry Mince, salt, sugar, white pepper, sesame oil, shallot oil and 35ml of water into a small mixing bowl and mix well.

Then add in the sliced spring onion, sliced black fungus, diced water chestnut, sliced coriander and diced carrots and stir well to combine the ingredients. After mixing, put in refrigeration for 1 hour.

### 2. Wonton Assembly

Beat an egg in a small bowl. Grab a wonton skin and use a wet finger to moisten the edges of the skin.

Add a little over a soup spoon (20gm) of filling to the middle. Fold the wrapper in half and press the two sides together so you get a firm seal.

### 3. Cook the Wantons

Bring a large pot of water to a boil and add the wantons and boil for about 1 minutes 45 second until they float and the filling is cooked through.

### 4. Preparation of the Chilli Vinegar Sauce

Heat up a wok with shallot oil and chilli oil at medium-low heat and stir fry till fragrant.

Add 250ml of water, soya sauce, sugar, oyster sauce, salt to taste, dark soya sauce and mix them in a wok until the mixture boils. Then set it aside to rest until it reaches room temperature.

Add the black vinegar to the mixture and mix well.

### 5. Serve

Divide two wontons among the bowls, and cover with vinegar and chilli sauce. Serve!

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