

Pumpkin Wontons

Serves: 6

INGREDIENTS:

- 400g pumpkin, peeled, seeds removed and cut into 5cm chunks
- ½ tsp salt
- 6 Silverbeet stalks, finely chopped
- 2 spring onions, finely chopped
- 3 tsp soy sauce
- 1 small bunch of chives, finely chopped
- 3 tsp cornflour
- 30 wonton wrappers

For the dipping sauce

- ½ cup soy sauce
- 3 tsp rice vinegar
- 3 tsp brown sugar

METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list
2. ***Fill a large saucepan with water and bring to the boil**
3. Place the pumpkin chunks in the bamboo steamer and set the steamer over the pan of boiling water
4. Steam the pumpkin for 15 minutes, until soft. If a fork passes easily through the pumpkin, its cooked.
5. Transfer to the large mixing bowl and set aside to cool
6. Add the salt and mash the pumpkin
7. Add the Silverbeet and spring onion and stir to combine
8. Add the soy sauce, chives and cornflour and mix well

To make the dipping sauce:

1. Combine all of the sauce ingredients in a small bowl and stir until the sugar is dissolved

To assemble the wontons:

1. *** Fill the large saucepan with water and bring to the boil**
2. Line the baking trays with baking paper
3. Fill a small bowl with water
4. Lay a few of the wonton wrappers on a clean, dry surface
5. Place 1 teaspoon of filling in the centre of each wrapper
6. Dip the pastry bush in the bowl of water, moisten all-round the edges of the wonton wrappers and fold the wrappers over to form a pouch
7. Place the dumplings in a single layer on a baking tray
8. ***drop the dumplings, in batches, into the boiling water**
9. Simmer the dumplings for about 3 minutes or until cooked through
10. Remove the dumplings with the slotted spoon, drain well and transfer to the serving bowls.
11. Serve with the dipping sauce.