



# Chinese Wonton & Egg Noodle Soup

**Season:** All

**Serves:** 30 tastes in the classroom or 6 at home

**Fresh from the garden:** chilli, coriander, seasonal Asian greens, spring onions

**Note:** You'll be using **Chicken Stock** (page 133) or **Vegetable Stock** (page 171), **Spinach Wontons** (page 161) or **Steamed Chicken, Ginger & Vegetable Wontons** (page 162), and **Basic Egg Noodles** (page 114) for this dish.

## Equipment:

metric measuring jug  
and spoons  
large pot  
clean tea towel  
chopping board  
cook's knife  
serving bowls

## Ingredients:

3 L **Chicken Stock** or **Vegetable Stock**  
4 cm knob of ginger, peeled but left whole  
1 large red chilli, de-seeded and finely sliced  
4 tbsp shao hsing wine  
(Chinese rice cooking wine)  
3 tbsp soy sauce  
1 tsp sesame oil  
salt and fresh black pepper, to taste  
8 spring onions, sliced  
30 **Spinach Wontons** or **Steamed  
Chicken, Ginger & Vegetable Wontons**  
100 g **Basic Egg Noodles**  
1 large handful of seasonal Asian green leaves,  
finely chopped  
1 small handful of coriander, finely chopped

## What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Heat the stock in a large pot.
3. Add the ginger, chilli, shao hsing wine, soy sauce and sesame oil.
4. Bring it to a boil, turn the heat to low, and simmer for 10 minutes.
5. Season with salt and pepper, and add spring onions.
6. Add the wontons and, when the soup returns to the boil, reduce the heat to low and cook for 1 minute.
7. Add the egg noodles and seasonal greens, and simmer for another minute.
8. Divide evenly into serving bowls and sprinkle with coriander.

