

# Chinese Wonton and Egg Noodle Soup

**Serves:** 40

**Recipe source:** SAKGF

**Fresh from the garden:** daikon, chilli, spring onions, Asian Greens, coriander, silverbeet.

**Note:** This recipe is a being made by several groups working together. This group is making the noodle broth. Two other groups are making the wontons.

<b>Equipment:</b>	<b>Ingredients:</b>
metric measuring jug and spoons	3 L Chicken Stock or Vegetable Stock
large saucepan	4 cm knob of ginger, peeled but left whole
chopping board	1 large red chilli, left whole
cook's knife	4 tbsp shao xing wine (Chinese rice cooking wine)
large bowl	3 tbsp soy sauce
colander	1 tsp sesame oil salt and fresh black pepper, to taste
serving bowls	8 spring onions, sliced
tongs	250 g Fresh Egg Noodles
ladle	1 large handful of seasonal Asian green leaves, finely chopped
	1 small handful of coriander, finely chopped
	80 Chicken & Vegetable Wontons

## 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 xing 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. Place noodles in a large bowl and top with boiling water. Loosen gently for 30 seconds. Drain through colander and rinse.
7. Add the prepared egg noodles and seasonal greens, and simmer for another minute.
8. Divide evenly into serving bowls and sprinkle with coriander.
9. Top with 2 wontons (prepared by other groups).