

Chinese Dim Sims

<p>Equipment:</p> <p>Chopping board Knife Large bowl Measuring cups and spoons Wooden spoon Wok or large frypan</p>	<p>Ingredients:</p> <p>500g minced pork 250 g prawns ¼ small cabbage 1 egg 2 tablespoons corn flour 6 shallots 2 teaspoons sesame oil (vegetable oil in the kitchen classroom) 250g packet of wonton wrappers Oil for deep frying</p>
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What to do:

1. Combine in a bowl the finely shredded cabbage, finely chopped shallots, minced pork, shelled and finely chopped prawns, egg, cornflour, soy sauce and sesame/vegetable oil. Mix well.
2. Place a teaspoon of mixture onto the centre of each wrapper.
3. Gather the sides of the wrapper around the filling, pleating the edges together.
4. Drop the dim sims into deep hot oil, fry until golden brown. Remove the dim sims, and drain on absorbent paper.