

# Won Ton Chicken Pot

## Ingredients

Chicken	Chicken stock	Pork
Kam-Wah ham	Pak Choy	Shanghainese won ton wraps

## Seasoning

Salt	Sesame oil
Shao Hsing wine	Egg white



## The Steps

### The Soup

Pre-soak Kam-Wah ham. Rinse ½ chicken, boil briefly to remove impurities. Discard water.

Bring another pot of water to a boil. Add chicken & Kam-Wah ham. Simmer for 2 hours.

### The Shanghainese Won Ton

Mince pork. Dice Pak Choy. Mix the ingredients as won ton filling. Season the filling with salt, Shao Hsing wine, sesame oil & egg white

Place a teaspoon of filling in the centre of won ton wrap. Fold the won ton wrap in half lengthwise. Use thumbs to press down firmly on the ends to seal. Fold over the won ton wrapper one more time. Push the corners up and hold in place between your thumb and index finger. Bring the two ends together so that they overlap.

Press to seal. The finished product should resemble the Chinese “Yuan Bao”. Repeat with remaining won tons.

Bring a pot of water to a boil. Cook won tons till they rise of top.

Discard hot water when linguine is cooked.

### The Pot

Transfer cooked won tons to chicken pot. Garnish with shredded Kam-Wah ham & Pak Choy.

Done!



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### Cooking Tips:

1. Choose bigger won ton wraps as Shanghainese won tons are bigger than the Cantonese ones.
2. Cook won tons separately as the trace of flour on the won ton wraps will affect the taste of chicken soup.
3. Don't remove all the chicken skin when preparing soup. Leave a small portion to enhance the taste.