CRISPY WONTON ON SAVOURY COLESLAW SERVED WITH SWEET CHILLI SAUCE

Makes about 80 wontons.

**Ingredients:**
- Sweet chilli sauce for dipping.
- Wonton pastry.
- Coleslaw : Shredded carrot and cabbage + bean-sprout + chopped onion.
- Dressing : fish sauce and lemon juice (to taste, mixed well)
- Decorations : tomato, celery, parsley, cucumber or any other fresh veggies.

**Filling mixture:**
- 250 gr minced chicken (or pork)
- 1 1/4 cups chopped cabbage
- 1 cup chopped carrot
- 1/2 cup chopped onion
- 1/4 cup chopped spring onion
- 2 tablespoons Plain Flour
- 3 tablespoons Light soy sauce
- 3 tablespoons fish sauce
- Salt to taste
- 1 teaspoon raw sugar
- a drop of sesame oil (optional)
- 1/2 teaspoon white pepper
- 1/8 cup cold water

**Method :**
- Mix all the filling well.
- Take 1 pastry, put 1 teaspoon of the filling in the middle.
- Dab water around the edge, fold one corner diagonally over to the other corner so you will have triangular shape, press the edges together so they stick.
- Dab water on the top of the right point of the triangle.
- Fold RH point over until it touches the bottom LH corner, press together until stuck.
- Repeat until all wontons are ready to cook.
- Deep fry until cooked and crispy.
- Serve with savoury coleslaw and dipping sauce.

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