Pork Wontons (or Pork Dumplings)

**Ingredients**
- 70 wonton wrappers
- 500 grams pork mince
- 1 tablespoon minced fresh ginger root
- 4 cloves garlic, minced
- 2 tablespoons thinly sliced green onion
- 4 tablespoons soy sauce
- 3 tablespoons sesame oil
- 1 egg, beaten
- 5 cups finely shredded Chinese Cabbage
Pork Wontons (continued)

Method

Wash and chop green onions from the Garden.

Weigh pork mince, place in large bowl.

Clean and mince ginger and garlic in mortal and pestle. Boil jug of water and place water in deep cooking pot ready to steam wontons.

Measure soy sauce and sesame oil into small bowl. Crack egg into small bowl, beat lightly.

Chop Chinese Cabbage finely.

In a large bowl combine the pork, ginger, garlic, green onion, soy sauce, sesame oil, egg and cabbage. Stir until well mixed.

Unpack wontons, lay wontons out on work bench.

Place 1 teaspoon of filling onto each wonton skin.

Moisten edges after placing filling on wonton skins.

Fold edges of wonton skin over to form a triangle shape. Roll edges slightly to seal in filling.

Place dumplings in Bamboo steamer, place steamer on top of large cooking pot with boiling water. Steam for 15 to 20 minutes.