



Shrimp Wonton Soup

RECIPE COURTESY CHEF J CHONG

SERVES 4

Wontons:

- 8 ounces shrimp, peeled, deveined, coarsely chopped
- 2 tablespoons sesame oil
- 2 tablespoons light soy sauce
- 2 tablespoons minced fresh ginger
- 2 scallions, thinly sliced
- ½ teaspoon salt
- ⅛ teaspoon ground white pepper
- 1 package wonton wrappers

Broth:

- 1 tablespoon sesame oil
- 1 teaspoon fresh ginger, grated
- 2 garlic cloves, grated
- 2 teaspoons spicy soybean paste
- 1½ cups chicken stock or vegetable stock
- 1½ cups dashi stock (Japanese soup stock)
- 2 tablespoons light soy sauce
- Salt, to taste
- Fresh cilantro leaves, to taste

Filling:

Line a sheet tray with parchment paper and set aside. Fill a small bowl with cold water and set aside.

Place the shrimp, sesame oil, soy sauce, ginger, scallions, white pepper, and salt into a small mixing bowl and stir with a spatula until well combined.

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One at a time, lay a wonton wrapper on the counter and dab water around the edges. Place about 1 teaspoon of the filling in the center of the wrapper. Gently fold the wrapper in half, on the diagonal, and seal on all sides. Dab water on one corner of the filling side, gently bring in and overlap the two corners of the wonton by pressing them together. Place on the prepared sheet pan. Repeat until all the filling has been used.

Place a 4-to 6-quart pot of water over high heat until boiling. Add the wontons, 10 to 12 at a time, stirring as you add, to prevent sticking, and cook 3 to 4 minutes or until the wontons float to the top of the water and stay there for 30 to 60 seconds. Transfer the wontons to individual serving bowls and set aside.

Broth:

Place a medium saucepan over medium heat, add sesame oil, ginger, and garlic and cook until fragrant, 1 to 2 minutes. Add the soybean paste and stir for 15 seconds. Add the chicken stock, dashi stock, and soy sauce. Bring to a boil. Once boiling, lower the heat to a simmer and cook for 15 minutes. Taste and adjust seasoning with salt as needed. Pour the broth over the wontons and serve immediately garnished with cilantro.

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