

Dim Sum – Crispy Baked Wontons with Duck/Tofu

24 wonton wrappers
1 tsp oil – sunflower or sesame
1 duck breast – roasted or 1 tin of braised tofu
1 bunch spring onions
1 clove garlic
2-3cm of ginger
1 tsp Chinese 5 spice
1 chilli (optional)
4-5 tbsp plum sauce
2tbsp dark soy sauce
Black pepper to taste (optional)
Oil for spraying

1. In 24cm sauté pan, heat oil and add spring onions, lightly sauté
2. Shred the duck using the kitchen fork or drain and lightly chop tofu using the 13cm santoku knife.
3. Use garlic press to squeeze garlic and ginger, add to the pan, add spice and chilli if using, cook for a minute then add duck or tofu. Stir fry until hot
4. Remove from the heat and add soy sauce and plum sauce, mix well and add pepper, set aside
5. Spritz the mini muffin pan with kitchen spritzer and add the wonton wrappers placing one in each well, press lightly with mini-tart shaper
6. Using the small scoop, add a scant scoop of filling to each of the wonton wrappers. Lightly spritz again with kitchen spritzer
7. Bake in the oven approx 180 degrees for 8-10 minutes until wontons golden and crisp
8. Serve as an appetizer, buffet dish or side dish to a Chinese meal.