Recipe
Wonton Soup

By

Madhavi d.d.
Ingredients

Wonton:
16 wonton wraps
1/4 cup tofu, mashed
2 tbsp shredded carrot
1 tsp minced ginger
1 tbsp soy sauce
1 tsp brown sugar
Pinch of pepper
1/4 cup chopped Chinese celery leaves (or bok choy)
1 1/2 tsp egg replacer, mixed with 2 tbsp warm water

Soup:
4 - 5 cups water
½ - 1 tsp salt
1/3 cup chopped cilantro leaves or Chinese celery leaves

Preparation

Mixed all ingredients in a small bowl. With a small spoon, place filling in the center of the wrap and brush edges with water. Fold over to form a triangle, then press edges together to seal and make a ring or just seal the wrap in any way you like (see picture).

*You can either fry the wontons or boil them to make wonton soup.

Serves

4

For further details please contact
madhavidevidasi@gmail.com

www.iskcondesiretree.com

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