



Shrimp Wonton

15 portions



Ingredients

Shrimp Wonton

Pancet shrimp, peeled, finely chopped	250 gr
Minced kampung chicken	100 gr
Cashew nut, chopped	50 gr
Garlic	1 tbsp
Egg	1
Knorr Chicken Powder	1 tsp
White pepper	1/4 tsp
Salt	1/4 tsp
Sago flour	50 gr
Dumpling skin	25 pcs

Fruit Salsa

Lychee, chopped	5 pcs
Canned peach, chopped	1 pc
Knorr Tomato Pronto Sauce	2 tbsp
Onion, chopped	1 tsp
Coriander leaves	1 tsp
Cumin	1/4 tsp
Arugula lettuce, garnish to taste	

Cooking Methods

Cooking Shrimp Wonton

1. Mix and stir evenly all the wonton ingredients except the dumpling skin.
2. After that, add in about 25 gr stuff into wonton skin, shape according to taste, then fry until brown.

Preparing Fruit Salsa

1. Mix well all the ingredients of fruit salsa.

Serving

1. Serve wonton with Fruit Salsa to accompany your coffee time.