Pumpkin and silverbeet wontons

Serves: 6 or 30 tastes

Equipment:
Knife and chopping board
Peeler
Large microwave safe bowl
Large saucepan
Fork
Large mixing bowl
Potato masher
Mixing spoon
2 small bowls
Baking trays
Baking paper
Pastry brush
Slotted spoon
Teaspoon, Tablespoon and ½ cup measure

Ingredients:
400 g pumpkin
6 stalks silver beet
2 spring onions
small bunch of chives
3 teaspoons soy sauce
3 teaspoons corn flour
1 large packet wonton wrappers (about 30 per packet)

For the dipping sauce:
1/2 cup soy sauce
3 teaspoons rice vinegar
3 teaspoons brown sugar
What to do:

• Cut the pumpkin into large even chunks.

• Place in a covered microwave bowl with about 1 centimeter of water in the bottom.

• Microwave on high for approximately 10-12 minutes or until flesh is soft enough to mash.

• When the pumpkin is soft, tip it into the large bowl and let it cool a little.

• Remove the skin and seeds from the pumpkin and mash using the potato masher. Add salt and stir.

• Meanwhile, wash the silver beet leaves and dry them.

• Finely chop the stems and leaves and add them to the bowl with the pumpkin.

• Wash and finely chop the spring onions and chives and add them to the bowl with the pumpkin and silverbeet.

• Add the soy sauce and cornflour to the bowl and mix well.

To make the dipping sauce:

• Combine all the sauce ingredients in a small bowl and stir until the sugar is dissolved.
To assemble the wontons:

- Bring a large pot of water to the boil.
- Line the baking trays with baking paper.
- Clear a workspace and ensure the surface is dry.
- Set a small bowl of water and your pastry brush within reach.
- Peel off the wonton wrappers and lay them flat on the clean, dry surface, just a few at a time.
- Place 1 teaspoon of filling into the centre of each wrapper.
- Dip the pastry brush in the bowl of water, moisten all round the edges of the wonton wrappers and fold the wrappers over to form a pouch.
- Place the dumplings in a single layer on a baking tray.
- Drop the dumplings, in batches, into the boiling water.
- Simmer the dumplings for about 3 minutes or until cooked through.
- Lift out the dumplings with a slotted spoon, drain well and serve with the dipping sauce.