

# Wonton Soup

Learn to make authentic Chinese wonton soup at home with tender pork and shrimp wontons in savory broth.  
Easy recipe with step-by-step instructions.

20 min

PREP

15 min

COOK

35 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

## Ingredients

- 200 g ground beef
- 200 g shrimp
- 1 tbsp fresh root ginger
- 5 tbsp shallot
- 3 tbsp soy sauce
- 2 tbsp wine
- 1 tsp salt
- 2 tbsp roasted sesame oil
- 3 cup chicken broth
- 2 clove garlic
- 2 tsp granulated sugar

## Instructions

### 1 Make the wonton filling

Combine 200g ground pork, 200g chopped shrimp, 1 tablespoon minced ginger, 3 tablespoons light soy sauce, 2 tablespoons Chinese cooking wine, 1 teaspoon sesame oil, and 2 tablespoons cornstarch in a large bowl. Mix vigorously in one direction for 4-5 minutes until the mixture becomes sticky and holds together when squeezed.

### 2 Assemble the wontons

Place 1 teaspoon of filling in the center of each wonton wrapper. Lightly wet the edges with your finger dipped in water.

- 3 Fold the wrapper diagonally to form a triangle, pressing out any air bubbles and sealing the edges completely. Bring the two bottom corners of the triangle together and pinch to seal, creating the traditional wonton shape.
- 4 Place assembled wontons on a parchment-lined tray, making sure they don't touch each other. Cover with a damp kitchen towel to prevent drying while you finish the remaining wontons.
- 5 **Prepare the broth**

Heat 3 cups chicken broth, 2 minced garlic cloves, 5 tablespoons light soy sauce, and 2 teaspoons sugar in a large saucepan over high heat. Bring to a boil, then reduce heat to medium and simmer for 5 minutes until flavors meld.
- 6 Remove and discard the garlic pieces from the broth. Stir in 1 teaspoon sesame oil and keep the broth warm over low heat.
- 7 **Cook the wontons**

Bring a large pot of water to a rolling boil over high heat. Gently add wontons in batches of 8-10 to avoid overcrowding and cook for 4-5 minutes until they float to the surface and the wrappers become translucent.
- 8 **Serve**

Use a slotted spoon to transfer 6-8 cooked wontons to each serving bowl. Ladle the hot seasoned broth over the wontons and serve immediately.

## Tips

Keep wonton wrappers covered with a damp towel while working to prevent them from drying out and cracking.

Use only 1 teaspoon of filling per wonton - overfilling will cause them to burst during cooking and make sealing difficult.

Steam wontons for 8-10 minutes before adding to broth to prevent them from falling apart and to ensure even cooking throughout.

Stir the meat filling in one direction for 4-5 minutes until it becomes sticky and cohesive - this creates better texture and prevents the filling from crumbling.

Use peanut oil for cooking as it has a high smoke point and neutral flavor, though vegetable oil works as a substitute.

Wet your fingers with water before sealing each wonton to create a strong bond between the wrapper edges.

For freezing, place wontons on a parchment-lined baking sheet without touching, freeze solid, then transfer to freezer bags to prevent sticking.

Add a beaten egg to the filling mixture instead of water for better binding and moisture retention in the cooked wontons.