

Wonton Çorbası

Kolay ev yapımı Wonton Çorbası tarifi. Karides ve et dolgululu wontonlarla hazırlan bu lezzetli Çin çorbası adımı adımı yapımı rehberi.

20 min

HAZIRLIK

15 min

PIRME

35 min

TOPLAM

4

PORSİYON

Easy

ZORLUK

Wonton Çorbası

Malzemeler

- 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

Yapımı

- Make the filling**

Combine 200g ground meat, 200g minced shrimp, 1 tablespoon minced fresh ginger, 2 minced garlic cloves, 3 tablespoons soy sauce, 1 teaspoon sesame oil, and 2 tablespoons sugar in a large bowl.
- Mix the filling ingredients vigorously with a wooden spoon in one direction for 4-5 minutes until the mixture becomes sticky and well combined. Refrigerate for 15 minutes to firm up.
- Assemble the wontons**

Place wonton wrappers on a clean work surface and cover with a damp kitchen towel to prevent drying. Place 1 teaspoon of filling in the center of each wrapper.
- Dip your finger in water and moisten the edges of the wrapper. Fold the wrapper diagonally to form a triangle, pressing the edges firmly to seal and remove any air bubbles.
- Place finished wontons on a floured tray in a single layer, making sure they don't touch. Cover with a damp towel until ready to cook.
- Prepare the broth**

Heat 3 cups chicken broth, 2 tablespoons soy sauce, and 2 tablespoons Chinese cooking wine in a large pot over medium-high heat. Bring to a boil, then reduce heat to medium and simmer for 5 minutes.

- 7 Stir in 2 tablespoons sesame oil and season with salt to taste. Keep the broth hot over low heat while cooking the wontons.
- 8 **Cook the wontons**
Bring a large pot of water to a rolling boil over high heat. Carefully add the wontons one by one to prevent sticking.
- 9 Cook the wontons for 4-5 minutes until they float to the surface and the filling is cooked through. Remove with a slotted spoon, draining excess water.
- 10 **Serve**
Divide the cooked wontons among 4 serving bowls, placing 5-6 wontons in each bowl. Ladle the hot broth over the wontons and serve immediately while hot.

?puçlar?

Wontonlar? sararken parmaklar?n?z? suya bat?r?n ve hamur kenarlar?n? ?slat?n. Bu wontonlar?n a?z?n?n tamamen kapanmas?n? sa?lar.

Her wonton için 1 çay ka???ndan fazla dolgu kullanmay?n. Fazla dolgu wontonlar?n da??lmas?na neden olur.

Dolguda fazla s?v? olmamas?na dikkat edin. Karides ve etlerden ç?kan suyu süzdürün veya köküne ka??tla al?n.

Wontonlar? çorbaya atmadan önce bir tabakta bekletiyorsan?z nemli bir bezle örtün ki kurumas?n.

Çorba suyunu haz?rlarken önce yüksek ate?te kaynat?n sonra k?s?n. Bu berrak bir çorba suyu elde etmenizi sa?lar.

Wontonlar? pi?irirken kaynamay? çok sert tutmay?n. Orta ate?te hafif fokurdar ?ekilde pi?irin.

Servis yaparken çorba kaselerini önceden ?s?t?n. Bu çorban?n s?cakl???n? daha uzun süre korur.

E?er çorban?z bulan?kla??rsa, yumurta beyaz? ekleyip süzün. Bu çorba suyunu berrakla?t?r?r.