

# 韭菜牛肉餛飩

## CHIVE & BEEF WONTON



材料：  
Ingredients:

廣東餛飩皮 ½斤  
½ Catty Wonton Wrapper  
免治牛肉 ½斤  
½ Catty Ground Beef  
韭菜 ½斤  
½ Catty Chives

調味料：  
Seasonings:

蠔油 1湯匙  
1 Tbsp Oyster Sauce  
生油 2湯匙  
2 Tbsp Oil  
生抽、鹽、麻油適量  
1-2 Tsp Soy Sauce, Salt & Sesame Oil  
雞粉、胡椒粉少許  
½ Tsp Chicken Powder & White Pepper

1. 韭菜洗淨後切碎；牛肉加少量清水拌勻；將所有調味料在大碗中攪勻備用。  
Rinse and finely chop chives. Add water into ground beef. Mix all seasonings in a large bowl.
2. 切好的韭菜與牛肉一同混進調味料，然後全部一併拌勻作餡料。  
Mix chopped chives and beef with seasonings.
3. 拌好的牛肉餡料置入冰箱冷藏約20分鐘。  
Refrigerate beef fillings for about 20 min.
4. 取出餡料，用餛飩皮包成餛飩（可用適量生粉水糊口）。  
Remove seasoned beef fillings from fridge. Wrap about 2 tsp of fillings into each wonton wrapper.
5. 水於鍋寶中煮開後，放入餛飩；待水滾起時，加入一碗冷水。餛飩浮起便可盛起。  
Place dumplings into boiled water in Cookpot. When water turns into a full boil, pour 1 cup of cold water into pot until dumplings floats to the water surface.

