

炸叉燒意大利雲 – Deep Fried BBQ Pork Ravioli

2~3 人用 (servings)

材料 Ingredients

叉燒意大利雲吞		BBQ Pork Ravioli	
叉燒	½ 杯	BBQ Pork	½ cup
雲吞皮	24 片	Shanghai Wonton Wrapper	24 pcs
水牛芝士碎	½ 杯	Mozzarella cheese, shredded	½ cup
粟粉水		Cornstarch water	

步驟 Directions

1. 將叉燒肉切碎，與水牛芝士碎拌勻。
2. 雲吞皮正中擺上½茶匙的叉燒芝士餡後，將雲吞皮四週沾上粟粉水後，擺上另一片雲吞皮封實。
3. 重複已上步驟直到完成 12 粒意大利雲吞備用。
4. 將意大利雲吞炸至表層金黃，撈起瀘油，淋上泰式甜酸醬即可食用。

1. Finely chop the bbq pork, then mix with the cheese
2. Place ½ tsp each of diced bbq pork mixture over the centre of a piece of wonton wrapper, place another piece of wrapper over and seal the seam side with cornstarch water tightly
3. Repeat step 1 to make 12 pieces of rivoli, set aside
4. Deep fried rivoli until golden and crispy, drain off excess oil and serve with thai sweet chili sauce