Wonton Wrappers

BREADS & DOUGHS

YIELD
≈400 g dough

ACTIVE
30 min

TOTAL
1 h 30 min

EQUIPMENT
Rolling pin or pasta roller

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	All-purpose flour, unbleached	240 g	2 cups	Combine the flour, egg, salt and water in a bowl. Knead until smooth, ≈8 min. The dough will be stiff.
	Egg	50 g	1 large	
	Salt	2 g	⅓ tsp	
	Water	114 g	½ cup	
2				Cover and rest 1 h at room temp.
3	Cornstarch		for dusting	Roll very thin (≈1 mm, translucent) and cut into squares. Dust with cornstarch so they don’t stick when stacked.

NOTES

– Wrap tightly. Keeps 3 days refrigerated, 2 months frozen.