

A GUIDE
TO

TAI KEE'S WONTON

HOW TO COOK
YOUR TAI KEE'S
WONTON



01

SET FIRE ON
HIGH HEAT AND
PLACE A POT OF
WATER TO BOIL.
(PREPARE A
BROTH IN THE
MEANTIME!)

02

ONCE THE WATER
IS BOILING,
PLACE THE
WONTONS INTO
THE POT, IN
WHICH THE WATER
WILL BEGIN TO
SETTLE.

03

ONCE THE
WATER BOILS UP
AGAIN, SET TO
MEDIUM HEAT.
(DO THIS TO
PREVENT THE
SKIN FROM
COMING OFF THE
WONTONS.)

04

LET IT
COOK FOR
2-3 MINS.

05

AFTER 2-3 MINS,
PLACE THE
WONTONS INTO
A BROTH AND
YOUR WONTON
SOUP IS READY!

06

ENJOY!