

Wonton Dumpling Fillings

Shrimp & Mushroom (Class Batch – 60 Wontons)

Chef Cultures LLC

Prep Time: 20 minutes | Mix Time: 10 minutes | Yield: ~60 wontons

Two balanced filling options designed for hands-on student cooking. Scaled for classroom execution, allowing each student to prepare approximately four wontons while learning knife skills, seasoning, and proper filling technique.

Ingredients

Shrimp Filling (Cooked Bay Shrimp):

- 14 oz cooked bay shrimp, roughly chopped
- ½ cup green onions, finely sliced
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 1 tablespoon soy sauce
- ¾ teaspoon sesame oil
- Pinch white pepper
- ¼ teaspoon salt (adjust to taste)
- 1½ teaspoons cornstarch

Mushroom Filling (Vegetarian):

- 2 cups mushrooms, finely chopped
- ½ cup green onions, finely sliced
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, grated
- 1 tablespoon soy sauce
- ¾ teaspoon sesame oil
- Pinch white pepper
- ¼ teaspoon salt
- 1½ teaspoons cornstarch (optional)

WONTON FILLING MAKING

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1 PREPARE

Finely chop all ingredients so the filling is uniform and easy to wrap.



Shrimp Filling | Mushroom Filling

2 COMBINE & MIX

For shrimp filling: Combine all ingredients and mix gently until just combined. Do not overmix.

For mushroom filling: Combine all ingredients and mix well. Optional: sauté mushrooms 3–5 minutes to reduce moisture.



3 PORTION & CHILL

Portion filling evenly across stations. Use approximately 1 teaspoon per wonton.

Keep fillings chilled until ready to assemble.



CHEF RON'S NOTES

- ✓ This batch provides a buffer for student errors and extra practice
- ✓ 1 teaspoon filling per wonton ensures proper sealing
- ✓ Avoid overfilling—focus on technique and consistency
- ✓ Cooked shrimp improves safety and consistency in classroom settings
- ✓ Mushroom filling benefits from light pre-cooking to remove moisture



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Directions

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2. For shrimp filling: Combine all ingredients and mix gently until just combined. Do not overmix.
3. For mushroom filling: Combine all ingredients and mix well. Optional: sauté mushrooms 3–5 minutes to reduce moisture.
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