

PANCAIT MOLLO

INGREDIENTS

Wontons

- 1 lb ground pork
- 1/4 lb of shrimp, de-shelled, minced
 - (Save the shells and heads)
- 1/2 medium red onion, minced
- 3 cloves of garlic, minced
- 2 tbsp soy sauce
- 2 tbsp oyster sauce
- 1 tsp ground black pepper
- 1 pack medium wonton wrappers
- 1 egg, beaten

Broth

- 1.5 quarts water/chicken broth
- 1/2 red onion, minced
- 1 tbsp garlic, minced
- 1 tbsp ginger, minced
- 1/4 cup fish sauce
- 2 chicken thighs
- Shrimp heads and shells
- 1 tbsp of canola oil

Garnish

- 1 tbsp garlic, minced and fried
- 1 stalk of scallions, thinly sliced



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DIRECTIONS

Broth

- In a pot, sear chicken thighs on medium to high heat until brown
- Add onions, garlic and ginger, saute until brown
- Add water/stock, bring to a boil for 15 mins
- Take chicken out, cool and shred
- Add shrimp heads and shells, simmer for 30-40 mins.
- Set aside

Wontons

- In a bowl, combine all the ingredients save for the eggs and wrappers. Mix well.
- Separate wrappers into individual sheets.
- Spoon a teaspoon of the mixture in middle of wrapper.
- Brush egg wash on the edges
- Fold the wonton wrapper to form a triangle.



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MOLLO PANCAIT

DIRECTIONS

Wontons (cont'd)

- Seal the sides with the egg to keep the meat mixture intact.
- Fold the lower legs of the triangle to meet and form a ring.
- Repeat until all the mixture is done.
- Slice the remaining wonton wrappers into strips.

Soup

- Take out the shrimp shells and heads
- Bring to a boil and slowly add the wontons and the wonton wrapper strips
- Lower the heat, let simmer covered for 15-20 mins until the wontons wrinkle and float up.
- Add the fish sauce incrementally until desired saltiness.
- Add the shredded chicken
- Serve in a bowl, garnish with scallions and fried garlic

