PUMPKIN & ROAST GARLIC WONTONS

**Ingredients**

* 1 whole bulb of garlic
* 1 teaspoon extra virgin olive oil
* 1 medium shallot, minced
* 1 cup [pumpkin puree](https://www.amazon.com/gp/product/B005M1AWWS?ie=UTF8&tag=asiancaucasia-20&camp=1789&linkCode=xm2&creativeASIN=B005M1AWWS)
* ¼ teaspoon [Chinese Five Spice](https://www.amazon.com/Super-Chinese-Spice-Five-Seasoning/dp/B00VCCPAEQ/ref=as_sl_pc_tf_til?tag=asiancaucasia-20&linkCode=w00&linkId=efe2f988c7a2badbe7e16540de6677f3&creativeASIN=B00VCCPAEQ)
* ⅛ teaspoon cayenne pepper
* Salt and pepper
* ¼ cup fresh Thai basil, chopped
* 30 square [wonton wrappers](https://www.target.com/p/nasoya-all-natural-won-ton-wraps-12oz/-/A-14917323?ref=tgt_adv_XS000000&AFID=google_pla_df&fndsrc=tgtao&CPNG=PLA_Grocery%2BShopping_Local&adgroup=SC_Grocery&LID=700000001170770pgs&network=g&device=c&location=9010961&ds_rl=1246978&ds_rl=1247077&ds_rl=1246978&gclid=Cj0KCQjwvo_qBRDQARIsAE-bsH9atDJquePurGllwapTGvkHkNY3uoEKkBHsXRFxaW50cUXxyHevc8YaAljdEALw_wcB&gclsrc=aw.ds)

**Method**

* Preheat oven to 180oC.
* Cut off the tip of the garlic bulb and place in the middle of a sheet of foil. Fold the sides around the garlic bulb sealing at the top. Place in the middle of the oven. Roast the garlic for 45 minutes. Remove from oven and let cool.
* Meanwhile, in a medium nonstick frypan, add teaspoon of olive oil over medium-high heat. Sauté the shallots about 3 minutes until softened. Set aside to cool. Wipe out the skillet.
* **To make the filling:** Squeeze out the roasted garlic from the skin into a medium mixing bowl. Add in the pumpkin puree, shallots, Chinese Five Spice, cayenne pepper, a pinch of salt and pepper, and Thai basil. Mix with a fork.
* **To make the wontons:** Using one wonton wrapper at a time, place a teaspoonful of the pumpkin mixture into the middle of the wrapper. Using your fingertip, brush two sides with water and fold up to meet them, forming a triangle. Brush two pointed ends with water and fold the ends over each other to seal, forming a pocket. Place on a baking tray lined with parchment paper. Repeat with other wonton wrappers.
* Set up the steamer: Place the wontons in a single layer in a [bamboo steamer](https://www.amazon.com/Sunrise-Kitchen-Supply-SYNCHKG087485-Steamer/dp/B01DMS9ASO/ref=as_sl_pc_tf_til?tag=asiancaucasia-20&linkCode=w00&linkId=8978a7e0f230c5df2de0005c98f65cec&creativeASIN=B01DMS9ASO) or other stove-top steamer sprayed with cooking spray. Steam for about 10 minutes.
* Transfer the wontons into two serving bowls.

**<<Pass to the group making the red curry soup>>**