

Chocolate Wonton Recipe

INGREDIENTS

Chocolate Chips - dark (less sweet),
milk and / or white chocolate
Fresh Fruit - blueberries, raspberries,
blackberries, strawberries and / or bananas
Wonton Skins - medium thickness preferred
Vegetable Oil - for deep frying

Powdered Sugar

Cinnamon

HAVE READY

Small cup of water

Small Pot

Slotted spatula or
spoon for frying

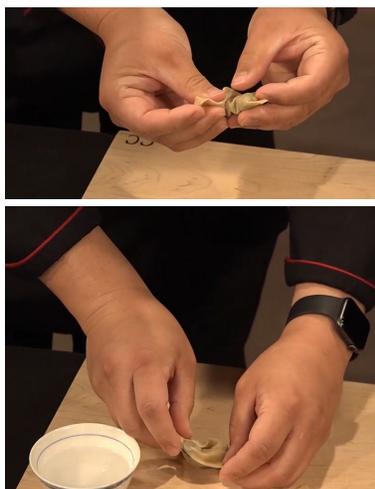
PREP

Wash fruits and let dry.

If using strawberries or bananas, cut
into small pieces (similar to the size of the
other berries).

Take out desired pieces of wonton skins
and wrap in a wet paper towel.

Wrap unused wonton skins in a wet
paper towel and store in a plastic bag in
the refrigerator. (Use within 10 days.
Keep skins moist or they will dry up.)



MAKING WONTONS

Put a piece of wonton skin on a flat surface.
Place approx. 2 chocolate chips of desired
flavor(s) and 1 blueberry or another fruit
onto the wonton skin.

Wet your index finger (or a small brush)
in the cup of water to moisten the edge of
half the skin.

Fold the skin into half and seal the borders
using one of two methods:

- The traditional method is to fold it in half to
form a rectangle. Then flip the rectangle over
so the sealed side is facing you. Put a dab
of water on the left top corner, fold the right
corner on top of the left corner and press.
- You can also fold into a triangle, then
simply wet one tip and press the other tip
on top to seal. Make sure the seal is strong
or the wontons will burst in the fryer.

COOKING INSTRUCTIONS

- 1) Heat oil to medium heat in a small pot
(around 350°C).
- 2) Carefully put in the wrapped wontons.
Fry and turn as needed until golden brown.
(Approximate time is 3 minutes.)
*If air frying, follow instructions provided with
your air fryer.*
- 3) Place cooked wontons on a paper towel
to dry and release oil.
- 4) Place on a plate to serve.
Sprinkle powdered sugar and just a pinch
of cinnamon on top. Enjoy!

