

Chocolate Raspberry Wontons

We made these delicious Chocolate Raspberry Wontons in our Everyday Chinese cooking class, featuring recipes from Katie Chin's Everyday Chinese Cookbook. The wontons are super easy to make. You can make the raspberry sauce well in advance, it's fun and easy to stuff the dumpling wrappers with the chocolate and raspberries, which can also be done in advance. When it is ready to serve, heat the oil in a wok, deep skillet or deep fryer. Once the oil is hot, it will take only a minute to cook the wontons.

Sauce:		$\frac{2}{3}$ cup	chocolate-hazelnut spread such as Nutella
4 cups	fresh or frozen raspberries		
$\frac{1}{2}$ cup	water	16	round dumpling wrappers
$\frac{3}{4}$ cup	sugar	1	egg, lightly beaten
2 Tablespoons	cornstarch		canola oil for frying
Assembly:		1 Tablespoon	powdered sugar for garnish
$\frac{1}{3}$ cup	fresh raspberries, chopped	8	mint leaves, for garnish

- 1 Make the sauce. Place 4 cups of fresh raspberries in a small saucepan. Crush the berries with a potato masher or spoon and add the water. Stir in the sugar and cornstarch and bring to a boil over medium heat, stirring constantly. Remove from heat and press through a strainer to remove the seeds. Set the sauce aside.
- 2 While the sauce is cooking, make wontons. Fold the $\frac{1}{3}$ cup chopped raspberries into the chocolate-hazelnut spread until combined. Lay a dumpling wrapper on a clean work surface and brush the edges with egg. Place 1 scant tablespoon of chocolate-hazelnut raspberry mixture in the center, then fold the wrapper in half over the filling, pressing the edges firmly to seal, being careful not to have any filling in the seal. Repeat with remaining wrappers and filling.
- 3 In a wok or deep skillet, heat 2 to 3 inches of the oil to 350° F. Deep-fry the wontons until golden brown, 1 to 2 minutes, turning occasionally. Place on a paper-towel-lined sheet pan to drain. Transfer to a platter and dust with confectioner's sugar, then drizzle with raspberry sauce. Garnish with mint leaves and serve immediately.

Servings: 8

Preparation Time: 20 minutes

Cooking Time: 1 minute

Total Time: 21 minutes

Nutrition Facts

Nutrition (per serving): 295 calories, 79 calories from fat, 8.8g total fat, 27.9mg cholesterol, 109.6mg sodium, 202.7mg potassium, 51g carbohydrates, 5.7g fiber, 33.3g sugar, 4.2g protein.

Source

Author: Katie Chin

Source: Everyday Chinese Cookbook, 2016

