

BANANA WONTON WITH CARAMEL AND CHOCOLATE SAUCE

The Classic Catering People's Team of Pastry Chefs

INGREDIENTS

2 bananas, peeled and coarsely chopped

2 tablespoons sugar

½ tablespoon ground cinnamon

1 tablespoon sweetened flaked coconut

16 wonton wrappers

Vegetable oil for deep-frying

INSTRUCTIONS

- Stir the bananas, sugar, cinnamon and coconut together in a small bowl, lightly mashing the bananas as you mix. The mixture should still be a little chunky.
- Place a heaping teaspoonful of the filling in the center of one of the wonton wrappers. (Keep the remaining wrappers covered with a damp kitchen towel to prevent them from drying out.)
- Moisten the edges of the wrapper with a fingertip dipped in water, then fold the wrapper in half to form a triangle. Pinch the edges together firmly to seal.
- Pull the opposite corners of the base of the triangle, moisten one of the corners with water and press the two corners firmly to seal.
- Repeat with the remaining wontons and filling, keeping the folded wontons covered with a damp kitchen towel to prevent them from drying out.
- Pour enough vegetable oil into a wok or two-quart saucepan to a depth of three inches. Heat the oil over medium heat to 350°F.

