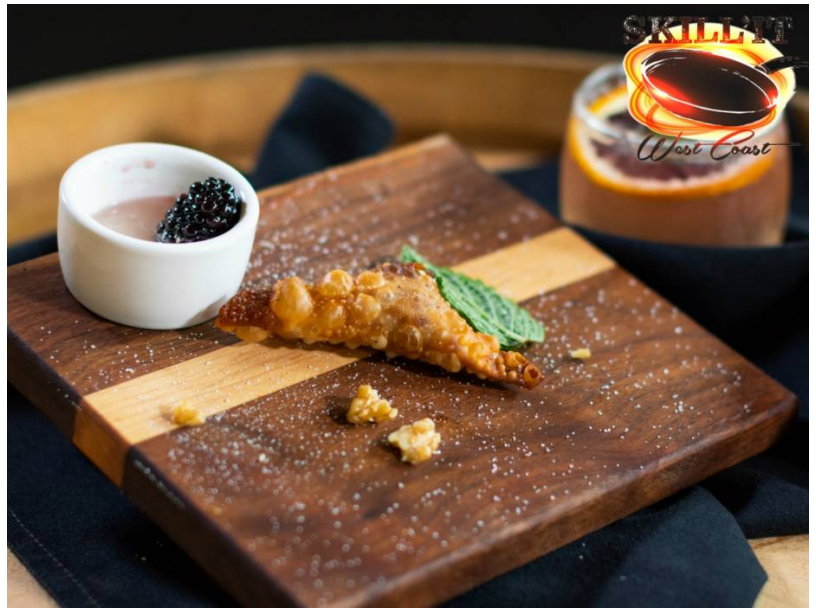


# Fruit Medley Dessert Wonton

Recipe By *Moshe Nafisi*



Cooking and Prep:  30  
m

Serves:  4

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

Deep-fried dessert wontons with sweet fruit filling. Crunchy and sweet, a delicious dessert indulgence. **Don't miss the latest episode of Skill'it!** ([Click here to sign up for notifications when new episodes air.](#))

## Ingredients (11)

### Main ingredients

- 1 package [Gefen Round Wonton Wrappers](#)
- 1 crisp apple (I prefer green apple for its tartness), julienned
- 1/2 pint blackberries, cut into quarters
- 1 blood orange, cut into small squares
- 1/8 cup simple syrup
- 2 teaspoons cinnamon

- 1 tablespoon brown sugar
  - 1/2 lime
  - 1/4 cup **Baron Herzog Late Harvest Orange Muscat**, plus additional for smearing
  - 3 tablespoons coconut milk
  - 3 tablespoons vanilla sugar
- 

## Start Cooking

### Prepare the Fruit Medley Dessert Wonton

1. Mix the fruit with simple syrup, brown sugar and cinnamon. Gently squeeze lime half onto fruit mixture, then toss again and set aside.
2. Set out wonton wrappers and wet edges with the Baron Herzog Late Harvest Orange Muscat. Spoon about one tablespoon of the fruit medley onto middle of wonton and close them into purses or pockets. Drop into deep fryer until golden brown.
3. In a mixing bowl, gently whisk wine, coconut milk, and vanilla sugar together until smooth and fluffy.
4. Drizzle the sauce over wontons. Garnish with fresh mint or lime zest and serve hot.

### SKILL'IT

Who will fizzle out and who will SKILL'IT? [Click here for more](#) about the hot new show on Kosher.com. [Click here to watch the latest episode.](#)