

Cherry and Goatcheese Wonton

Swick

Serves 1 | Active Time: 35 minutes | Total Time: 35 minutes

Chef's Notes

Enjoy what you have jsut created. Food is the love and soul of life. Always experiment with spices, herbs or anything. Its alright to change up ingredients thats the way great dishes are made. Have Fun!!!

Step 1: Time to Create

- 1 lb. bag of Bing cherries, 4 white small onions/diced, 1 small package of fresh goatcheese, 2-3 sprigs rosemary, 3 Tbps. redwine vinegar, 2Tbps. honey/agave sweetner, 1 package wonton wrappers, salt/pepper to taste
- Simmer cherries and diced onions in a stockpot just until the juices from the cherries and onions reduce. Then add 2-3 sprigs of rosemary. Add 2 Tbps. of honey/agave sweetner to mixture. Stir occasionally...When liquids reduce deglaze with redwine vinegar. Lay out wonton wrappers on a sheet pan with papper towels under wonton wrappers. Wet the sides of the wrappers with water. Put half a teaspoon of filling in the middle of wonton wrapper, fold into a tiangle shape with a sprinkle of goatcheese then fold the sides inward overlapping eachother. Lastly fry in a pot with 250 degrees freinheth of oil 1/4 a way up the side, until crisy light golden brown.