



SWEET & SALTY WONTONS

Malvasia Bianca has great aromatics and a crisp finish, so it pairs perfectly with the sweetness of the jam mingling with the tanginess of the goat cheese. Try to find fig jam that is lower in sugar so that it balances with the dish. Have fun with the pesto — make it with basil, parsley, cilantro or mint — they would all work well with this dish!

INGREDIENTS:

Wontons:

- 1 pkg of square won ton wrappers
- 11 oz goat cheese
- 1 small shallot clove, peeled & minced
- 2 eggs, whisked
- Zest of 1 lemon
- 1 small garlic clove, minced
- 3 tbsp walnuts, raw and unsalted, toasted and chopped
- 3 tbsp fig jam
- Canola oil for frying

Pesto:

- ½ cup chopped shallots
- 2 cup Italian parsley
- 2 lemons, zested & juiced
- ½ cup grated parmesan
- 1 cup EVOO
- ½ cup walnuts
- 1 tsp salt



METHOD:

Mix together pesto ingredients in a food processor or by hand with a mortar and pestle.

Mix together goat cheese, 3 tbsp of fig jam, lemon zest, shallots, garlic and walnuts.

Make an egg wash by combining the egg with some water.

Lay down one wonton wrapper, place 1 tbsp of mixture in wonton and brush the sides with the egg wash. Place a second wrapper on top, sealing the edges with the back of a fork.

Heat canola oil in a medium size skillet to 375°F or until oil spatters.

Fry 4 to 6 won tons at a time, turning once until won tons are golden, about 2 minutes. Drain on paper towels.

Plate wontons and finish with pesto on top or serve on the side.