

Chocolate-Raspberry Wontons

Ah, Nutella. How do I love thee? Let me count the ways.... Number one, you make a fantastic filling for Chocolate-Raspberry Wontons. Raspberries and chocolate-hazelnut spread go together like Sonny and Cher, and they make beautiful music together in this luscious dessert. When my friend Christos threw a launch party for his new clothing line, we served Chocolate-Raspberry Wontons, and his fans went wild. Every bite of these creamy, chocolaty wonton pillows is insanely delicious; when topped with the raspberry sauce, they're out of this world.

Serves 8

Preparation time: 25 minutes

Cooking time: 8 to 10 minutes

RASPBERRY SAUCE

4 cups (500 g) fresh raspberries

½ cup (125 ml) water

¾ cup (185 ml) sugar

2 tablespoons all-purpose cornstarch

⅓ cup (40 g) chopped fresh raspberries

⅔ cup (200 g) chocolate-hazelnut spread such as Nutella

16 round dumpling wrappers

1 egg, lightly beaten

Oil for frying

Confectioner's sugar for garnish

Mint leaves for garnish

- 1** Make the sauce: Place the 4 cups (500 g) raspberries in a small saucepan. Crush the berries 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. Set the sauce aside.
- 2** Fold the ⅓ 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 and the filling, pressing the edges firmly to seal. Repeat with remaining wrappers and filling.
- 3** In a wok or deep skillet heat 2 to 3 inches (5 to 7.5 cm) of the oil to 350°F (175°C). 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.

COOK'S NOTE

If you only can find square wonton wrappers, use a cookie cutter to cut them into rounds.

