



# CHOCOLATE COVERED CREAM CHEESE WONTONS



**Golden Tiger**

Crispy **Cream Cheese Wontons** dipped in a variety of chocolates and served with sliced bananas, supremes oranges and macerated strawberries. Yield: 2 Servings

## Ingredients:

6 Each	<b>Cream Cheese Wontons</b> [#56610], Prepared According To Package Directions	As Needed	Dark Chocolate Melting Wafers, Melted
		As Needed	Milk Chocolate Melting Wafers, Melted
		As Needed	White Chocolate Melting Wafers, Melted
2 Tbsp.	Strawberries, Chopped	2 Each	Bananas Slices
1 tsp.	Sugar, Granulated	2 Each	Orange Supremes

## Directions:

1. Place the **Cream Cheese Wontons** on a paper towel to rest until they are dry.
2. In a small mixing bowl, mix the strawberries in the sugar and allow them to sit for 30 minutes to make macerated strawberries.
3. Dip 2 **Cream Cheese Wontons** into the dark chocolate melting wafers, then place them onto a parchment-lined baking sheet and let them sit until the chocolate hardens.
4. Repeat step 3 with 2 **Cream Cheese Wontons** in the milk chocolate and 2 **Cream Cheese Wontons** in the white chocolate.
5. Drizzle the **Cream Cheese Wontons** coated in dark and milk chocolate with the white chocolate.
6. Drizzle the **Cream Cheese Wontons** coated in white chocolate with the dark chocolate.
7. Place the dark chocolate **Cream Cheese Wontons** with the orange supremes, milk chocolate **Cream Cheese Wontons** on bananas slices and white chocolate **Cream Cheese Wontons** with the macerated strawberries onto a serving dish.

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