

warm roquefort wontons

- Makes 20 canapés to serve 10
- Preparation: 45 minutes
- Cooking: 10 minutes

Everyone loves crunchy wontons with tasty fillings. This one will take your guests by surprise, since we've combined the crispy wrapper with a delicious, creamy, cheese-and-herb filling.

filling

4 oz ricotta cheese
3 oz Roquefort cheese
grated zest of ½ lemon
1 large handful of basil
leaves, chopped
3 green onions, finely chopped
salt and pepper
a pinch of freshly grated nutmeg

wontons

40 wonton wrappers
sunflower oil for deep-frying

1 Mash the wonton filling ingredients together with a large fork. Place in a bowl, cover and chill for at least 30 minutes.

2 Take 1 wonton wrapper, brush with a little water and place another wrapper on top. Spoon a small teaspoon of the mixture in the center, then dampen the edges with a little water. Bring the edges up into the

shape of an old-fashioned purse or a traditional pasta tortellini. Repeat with the remaining wrappers and the mixture.

3 Heat the oil in a large pan to 375°F, or preheat a deep-fat fryer, and fry the wontons in batches of about 5 until golden. Keep warm in a medium hot oven until ready to serve.

divados



Use fresh thyme instead of basil in the filling, if desired.



The wontons can be filled 1 hour beforehand, then chilled in a single layer. The filling could be made the day ahead, covered and chilled.



You could serve the wontons with a spicy, roasted-tomato dip. Arrange them on a large, brightly painted plate with wedges of lemon.



The wontons can be fried and kept warm for an hour before serving.

divadon'ts



Don't allow the filled wontons to become too warm before frying, or the cheese mixture will leak out. Don't use too much water when wrapping the wontons or they will get too soggy.