



## **Pear and Walnut “Wontons”**

¼ Cup White Sugar  
¼ Cup Water  
1 Tbl Triple Sec Liqueur  
1 Vanilla Bean - Scrapped  
6 ounces fresh pears – chopped  
1 ¼ oz Finely Chopped Toasted Walnuts  
10 Wonton Wrappers – covered with a damp cloth  
Bowl of Water for sealing rolls  
½ Gallon Vegetable Oil for Frying

In a small sauce pan over medium heat, bring water and sugar to a boil, stirring occasionally, until a simple syrup is made. Remove from heat and stir in vanilla bean scrapings and triple sec.

Place pears in the bowl of a food processor and process until finely chopped, stopping and scraping the bowl in needed. Add the syrup and pulse just until combined. Place pear and syrup mixture in a bowl and stir in walnuts. Place the mixture in the refrigerator to cool completely. (At least 1 hour to a full day ahead).

Heat oil in a Dutch oven to 360 degrees.

To form rolls, place 1 teaspoon of the pear mixture in the center of the wrapper. Brush the edges with water. Roll. Set rolls on a cookie sheet and cover with a damp cloth until you are out of wrappers or filling.

Place the rolls in the oil no more than 4 at a time. Fry until golden – roughly two minutes. Remove and drain on a cooling rack over a cookie sheet. Let cool at least five minutes before serving.