



THE INCABERRY

Hot Canapés

Crispy chicken dumplings with Incaberry dipping sauce

Ingredients

- 1 packet Wonton wrappers
- Chicken mince– 300g
- 1 finely chopped onion
- 1/4 finely chopped cabbage
- 1–2 crushed garlic cloves
- Teaspoon coriander
- Tablespoon soy sauce
- 50ml sweet and sour sauce
- 50 ml sweet chilli sauce
- Incaberry paste 100g

Method

1. Combine pork/chicken mince with onion, cabbage, garlic, coriander and soy sauce in a bowl, then place spoonfuls of mixture in wonton wrappers and wrap up.
2. Place in pre-heated deep fryer until golden brown or steam until wrapper is almost translucent.
3. Note that steaming takes a little bit longer to cook the meat than deep frying.
4. For dipping sauce combine 1 part sweet and sour sauce with 1 part sweet chilli and 2 parts Incaberry paste