

BUTTERMILK BLUE, FIG *and* PORT WONTONS

Chef Dan Fox, The Madison Club, Madison, WI

Yield: 25 wontons

ingredients

1 cup **Buttermilk Blue**
¾ cup dried black mission figs
2 tablespoons Port wine
1 pinch salt
25 wonton wrappers
1 egg
1 quart vegetable or canola oil

method

- Combine **Buttermilk Blue**, figs, and Port wine in a food processor and process until well combined. Season with salt.
- Place approximately 1 teaspoon of cheese mixture in the center of each wonton.
- Beat egg to create egg wash, and brush egg wash along edge of wonton.
- Fold edges of wonton, seal, and form into desired shape.
- Heat oil in a large Dutch oven or deep fryer to 350° F and fry wontons (6 to 8 at a time) until golden brown.

