

# Borracho Cinnamon Fruit Nachos

## INGREDIENTS:

- 1 Package Wonton Wrappers
- Canola Oil
- $\frac{1}{4}$  C Granulated White Sugar
- 1 Tbsp Cinnamon
- 1 C Semisweet Chocolate Chips
- $\frac{2}{3}$  C Heavy Whipping Cream
- $\frac{1}{4}$  C Vanilla Yogurt
- $\frac{1}{4}$  Pineapple, diced small
- $\frac{1}{2}$  Pint Strawberries, diced small
- 2 Whole Strawberries

## DIRECTIONS:

Combine the sugar and cinnamon in small bowl, whisk together with fork and set aside. Use a knife to cut the wonton wrappers in half. Pour  $\frac{1}{4}$  inch oil into a medium pan. Heat over medium/medium high until hot. In small batches, place the wonton wrappers in the oil in a single layer. Use tongs to flip the wrappers after a few seconds, when they begin to look a light toasty brown. Cook a few more seconds on the other side then use your tongs to remove the fried wontons and place them on a paper towel to drain. Repeat for the rest of the wontons. When finished frying, sprinkle the warm wontons with the cinnamon sugar and place in bowl. Place chocolate chips in a small bowl. In a small saucepan, bring cream just to a boil. Pour over chocolate, whisk until smooth. On a large serving bowl or platter, place the cinnamon wonton chips, drizzle the chocolate ganache over the top of the wontons and do the same with the vanilla yogurt. Add diced pineapple and strawberries and garnish with halved strawberries.



Pair with xxx.

Serves 2

Recipe provided by The McCormick Scottsdale, A Millennium Hotels and Resorts Hotel

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