

FUSION CUISINE

EASY BRUSCHETTA WONTON CUPS - with tamarind chutney

WHAT YOU NEED: makes 18

- 18 wonton wrappers
- 3 large tomatoes, finely diced
- 1 Tablespoon parsley, finely chopped
- $\frac{1}{2}$ red onion, finely diced
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 150gm feta, crumbled
- 50gm shaved parmesan
- 2 Tablespoons tamarind chutney
- Chives for garnish



UTENSILS:

chopping board

safety knife

muffin tray

metal bowl

ALLERGIES/INTOLERANCES: A gluten/dairy free alternative will be provided.

WHAT TO DO:

1. Gently press wonton wrappers into the holes of a greased muffin tray. Spray with oil and bake at 170° for 10-12 minutes or until lightly golden.
2. Finely dice the tomatoes and onion. Finely chop the parsley. Place into bowl.
3. Add the salt and pepper and tamarind chutney, mix together.
4. Place a heaped spoonful of mixture into each of the cooked wonton cups.
5. Top each with feta, shaved parmesan and chives.

To set your table you will need:

A glass and a small plate.

