



BOREALIS

Crispy Strawberry Wontons with A Prosecco Strawberry Dip



STRAWBERRY WONTONS:

INGREDIENTS:

Wonton Wrappers
250g Cream cheese
30g Icing sugar
80g Fresh Strawberry (cut small dice)

DIRECTIONS:

1. Make the filling - In a bowl, mix cream cheese, icing sugar, and diced strawberries until well combined.
2. Assemble wontons: -Place about 1 tablespoon of filling in the centre of each wonton wrapper.
3. Moisten edges with water, ^{or egg white} fold and seal tightly into triangles preferred shape.
4. Heat ^{veg} oil in a deep fryer or deep pan to about 175°C (350°F).
5. Carefully fry wontons in batches until golden and crispy (about 2–3 minutes). Remove and drain on paper towels.

STRAWBERRY PROSECCO COULIS

INGREDIENTS:

150 g frozen strawberries (no need to thaw completely)
1 tbsp sugar (adjust to taste)
½ tbsp lemon juice
30 ml chilled prosecco (or adjust for taste/consistency)
A pinch of salt (optional)

DIRECTIONS:

1. Place the frozen strawberries into a blender or food processor.
2. Add the sugar, lemon juice and pinch of salt. Blend until smooth.
3. While blending (or after, your preference), pour in the chilled prosecco and pulse or gently stir to combine — you'll get a slightly fizzy, light coulis.
4. Taste and adjust: if it's too tart, add a little more sugar; if too thick, add a splash more prosecco (or a little water) to loosen it.
5. Strain through a fine-mesh sieve if you prefer a super smooth texture (this removes seeds and pulp).

RED VELVET DUST

INGREDIENTS

125 gr Caster sugar
100 gr Butter
250 gr Flour GF
50 gr Coco
50 gr Red colour paste

DIRECTIONS

1. Mix all the dry ingredients in a bowl.
2. Add melted butter and red colour into dry ingredients, mix thoroughly until it crumbles or soil texture. Bake for 10-15 minutes for 180°C.