



SILK ROAD

DESSERT WONTON RECIPE

FEATURING LYCHEE FRUIT TEA



DESSERT WONTON

MAKES 24 WONTONS

1 tbsp. Lychee Fruit
loose tea

½ cup rum

1 tbsp. cornstarch

2 tbsp. water

¼ cup melted butter

½ cup lychee fruit,
peeled and sliced
into ½" slivers

½ cup mango, peeled and
sliced into ½" slivers

24 wonton wrappers

icing sugar

Place 1 tbsp. Silk Road Lychee
Fruit loose tea in ½ cup rum.
Strain tea leaves after 20 min.

Whisk together cornstarch
and water in a bowl, and
set aside. Melt butter.

In a bowl, combine sliced lychee
and mango with tea-infused
rum. Fill each wonton wrapper
with approx. 1 tsp. lychee/
mango/rum mixture. Fold over,
and seal wonton by sprinkling
a small amount of cornstarch/
water along the edge.

Line cookie sheet with
parchment paper. Place filled
wontons onto lined cookie
sheet. Brush each wonton
with a light coating of melted
butter. Bake at 350°F for 5 to 7
minutes, or until lightly browned
and crispy. Immediately after
removing from oven, toss
in icing sugar. Serve while
still warm, accompanied by
a cup of Lychee Fruit tea.

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Visit www.silkroadtea.com
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