

Sweet Wantan Pillows Recipe

Ingredients:

2 tablespoons brown sugar
2 tablespoons shredded coconut
2 tablespoons chopped roasted peanuts
2 tablespoons toasted sesame seeds
24 wantan wrappers
24 mint leaves or coriander leaves
1 egg, lightly beaten
Cooking oil for deep-frying

Method:

Mix sugar, coconut, roasted peanuts and sesame seeds in a bowl. Place 1 teaspoon of mixed ingredients and one mint or coriander leaf in the centre of the wantan wrapper. Brush wantan wrapper edges with egg and fold to form triangle. Ensure that sides are properly sealed before deep-frying in medium heat for 5 minutes, turning once until golden brown. Drain on paper towels. Serve.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]