



Ginan no Hineri-age

Autumn

A dish featuring ginkgo nut wrapped in wonton skin



Ingredients (4 servings):

20	gingko nuts
20	wonton skins
Some	salt
30 g	processed cheese
Suitable amount	oil for deep-frying

Directions:

1. Boil the ginkgo nuts and peel the thin outer skin.
2. Wipe off the powder from the wonton skin. Cut the cheese into cubes and place together with a ginkgo nut in the center of the skin. Wet around the edge of the skin and twist into a swirl.
3. Deep-fry in oil heated to a low temperature of 160°C; sprinkle with salt.

Tips:

- The wonton skin will turn black if deep-fried at a high temperature.