

Chinese Napoleons

Makes 4 servings

September

Sauce

1/3 cup	packed brown sugar
2 tbsp	honey
2- 3 tbsp	lemon juice
3 tbsp	orange-flavored liqueur
1 cup	strawberries, hulled and sliced
1	mango, peeled and diced
1 can (11 oz)	mandarin oranges, drained
1 cup	whipping cream
1/4 cup	powdered sugar
1/2 tsp	coconut extract
12	fried wonton, potsticker or gyoza wrappers
1/4 cup	unsweetened shredded coconut, toasted

Combine sauce ingredients in a small pan; cook over medium heat, stirring frequently, until sugar dissolves and sauce becomes syrupy, 3 to 4 minutes. Let cool.

In a bowl, combine strawberries, mango, mandarin oranges and cooled sauce. In another bowl, whip cream with 1 tbsp powdered sugar and coconut extract until it holds soft peaks.

Place remaining powdered sugar in a sieve; shake a light dusting over wonton wrappers.

For each serving, place a wonton wrapper on a dessert plate. Top with a spoonful of cream and spoonful of fruit. Repeat for second and third layers. Sprinkle with coconut.

Remark: You can add / substitute other fresh fruits of your choice.

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