

FRIED WONTON STRIPS

Yield: 13 Portions (1 portion = 1.5wz)

Shelf Life: 1 Day

Equipment: Gloves, knife, cutting board, full size sheet tray, 350° fryer, wonton basket, round spider, full size plastic hotel pan with lid, full size metal drain board, 1/3 pan with lid

Ingredients:

1 pack Eggroll Skin Wrapper

Cutting Procedure:

1. Remove all of the wrappers from the plastic packaging, divide into thirds, and tightly roll the wrappers ending with the seam facing down. **See picture.**
2. Cut the rolled wrappers **into 1" strips in order to achieve 6 individual rolls of strips** and transfer to full size sheet tray.
3. On the full size sheet tray, gently loosen and separate the strips.

NOTE: Do not tear strips.

NOTE: Raw strips can be held up to 24 hours in a 1/3 pan with lid before frying.

Frying Procedure:

1. Lower the double wonton basket into a 350° fryer, **and loosely and evenly sprinkle 1/3 of** the strips into the basket, covering all available space.
2. Cook for **1 minute or until golden brown. SET TIMER.**
3. At **20 seconds**, carefully flip the strips with a **round spider skimmer**. Spread strips so they do not stack or clump.

NOTE: Do not break the strips while flipping.

4. When timer sounds, lift the wonton fryer basket from the oil and allow to drain for **1 minute.**
5. Transfer to full sheet tray to cool.
6. **Repeat** steps 1 - 5 for the second and third 1/3 of wrapper strips.
7. Once all of the strips have been fried and completely cooled, transfer to full size 4" deep plastic hotel pan with drain board in the bottom. Cover with lid.

NOTE: One pack of wrapper strips to one 4" deep hotel pan.

8. Label, Date, and Rotate.

C: Golden Brown; long and wavy 1/2 Strips.

T: Crispy #3 on scale of brittleness; dry & not oily; free flowing.

F/A: No sour flavors.

HR: Full hotel pan with drain board & lid; Room temperature.

SL: 1 Day

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