

CHEF CARLA FIGÁRO'S

It's Something Different Egg Rolls

SERVES: 12



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| 2 large ripe firm mangos, large dice | 2 tbsp cornstarch |
| 1 large honeycrisp apple, large dice | 1 tbsp lemon juice |
| 3 tbsp brown sugar | 1 tsp vanilla extract |
| 2 tbsp sugar | 2 tbsp plant butter |
| 3 tsp cinnamon, divided (1½ tsp reserved for topping) | 1 pkg egg roll wrappers |
| ¼ tsp cardamom | ¼ cup water |
| ¼ tsp white or black pepper | refined coconut or another
neutral oil, for frying |
| ½ tsp ground ginger | 3 tbsp powdered sugar |
| ½ tsp ground ginger | |
| 1 pinch salt | |

1. In a medium bowl, toss all ingredients, except plant butter, coconut oil, and powdered sugar, until well combined.
2. In a medium skillet, melt the plant butter, stir in the remaining ingredients, and heat until well combined and slightly thickened. Remove from heat and let cool to room temperature.
3. Separate the egg roll wrappers. On each wrapper, place 2-3 tbsps of filling and fold according to the package instructions, using water to seal the edges.
4. In a medium-sized, heavy-bottomed pan, heat about 2-3 inches of coconut oil to 325°F - 350°F. Fry 3-4 egg rolls at a time.
5. Place a cooling rack over a layer of paper towels to hold the egg rolls after frying. Let them cool slightly.
6. Mix the remaining cinnamon and powdered sugar until well combined. Dust the egg rolls liberally with the cinnamon-sugar mixture.