

# ROBERT HALL

*The Essence of Paso Robles™*

## “The Ultimate Wonton”

(Serves 4 people)

### Amount:

### Ingredients:

#### Wonton:

3 oz	Ahi Tuna Sushi Grade Diced Small
1 oz	Lobster Meat Poached and Diced Small
.5 oz	Black Truffle Shavings
.5 oz	Tobiko Wasabi
2 ea	Scallions Sliced Thin
1 tsp	White Truffle oil
2 tbl	Kewpie Mayonnaise
½ tsp.	Sesame oil
½ tsp.	Sea Salt
8 ea	Sheets Wonton Wrappers
1 Tbl.	Cornstarch
2 Tbl.	Water

#### For Frying:

2 quarts	Peanut Oil
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#### Salad:

1 oz	Baby Watercress
½ oz	Toasted Macadamia nuts
1 tbl.	Olive Oil
1 tsp.	Lemon Juice Fresh

#### Garnish:

1 Tbl.	Sweet Soy Sauce
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#### Procedure:

Place the Tuna, Lobster, Truffles and Oil, Scallions, Wasabi-tobiko, Kewpie, Sesame oil, and Sea Salt in a mixing bowl. Combine all ingredients and place on another bowl filled with ice. This will keep the mixture very cold while you assemble the wonton. Lay out one wonton wrapper on a clean surface. Place 1 ounce of the mixture in the middle of the wonton. Mix the cornstarch and the water. Take a pastry brush and dip it into the cornstarch mixture. Place a small amount on the outside of the wonton skin and lay another skin on top. Pick up the wonton and press the sides together. Pre-heat the peanut oil to 400 degrees. Place each wonton in the oil for 45 seconds or until the wonton browns. The shell should be cooked and the ingredients inside should be raw.

#### Plating:

Mix all the ingredients for the salad in a bowl. Place 1 wonton on the middle of the plate. Top with salad and drizzle some sweet soy on the plate