



JORDAN'S TURON (SWEETENED JACKFRUIT & PLANTAIN DESSERT ROLLS)

INGREDIENTS

2 Overripe Plantains, With Dark,
Blackened Peel*
1 Can Sweetened Jackfruit,
Soaked in Sweet Syrup
10 Lumpia Or Spring Roll Wrappers
1 Egg
½ Cup Light Brown Sugar
½ Cup Clarified Butter for Cooking
Ice Cream or Whipped Cream, For
Serving (Optional)

*(The Darker the Peel, The Sweeter
and Softer The Plantain)

INSTRUCTIONS

Drain sweetened jackfruit and shred jackfruit into strips. Unwrap spring roll wrappers, working with one wrapper at a time, placing a damp paper towel over the top to keep from drying out.

To Assemble: Place wrapper on a cutting board of flat surface with one of the "points" facing you. Begin laying 1-2 pieces of plantain in the middle of the wrapper lengthwise, adding jackfruit on top in a line.

To Roll: bring bottom point to the middle, followed by each side and roll into a tight "cigar-like" shape. Repeat with remaining ingredients. Prepare egg wash by whisking together one egg with 1 tablespoon water. Brush turons with egg wash and coat with brown sugar.

In a saucepan, melt clarified butter over medium-low heat. Working in batches, cook turon until caramelized and golden brown. Serve warm with ice cream or whipped cream.