

A fall twist to our traditional XANGOS®

Recipe Yield: 1 Prep Time: 20 min Total Time: 21 min



Chef tips: best for catering / multiple plates since only half is used



Ingredients

1 Sweet Street Original XANGOS (7944)

Garnish Fall Chutney (see recipe)

Garnish Butternut Curry Dessert Sauce (see recipe)

Garnish Pumpkin Spice Sugar

Directions

step 1

Fry XANGOS per manufacture directions, cool a bit and cut in half – lengthwise

step 2

Spread a small dollop of butternut curry sauce on a serving plate and place XANGOS on top

sten 3

Top XANGOS with fall chutney and pumpkin spice sugar

step 4

Present as shown

