



A fall twist to our traditional Xango's®

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 Xango
(7944)

Garnish Fall Chutney (see recipe)

Garnish Butternut Curry Dessert
Sauce (see recipe)

Garnish Pumpkin Spice Sugar

Directions

step 1

Fry xango 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 xango on top

step 3

Top xango with fall chutney and pumpkin spice sugar

step 4

Present as shown