Crispy Gruyère & Maple-Thyme Pear Wonton Cups

These crispy little wonton cups are the perfect way to turn leftover ingredients into an appetizer that tastes like you planned it all along! Filled with sweet and slightly spicy chutney, nutty melted Gruyère, and maple-thyme pears, then finished with hot honey and flaky sea salt. They're sweet, savory, crispy, and ridiculously easy to make.

The best part? You can make them your own with whatever cheese, fruit, or preserves you already have on hand!

Prep Time: 5 minutes
Cook Time: 15 minutes
Total Time: 20 minutes
Servings: 12 wonton cups

Ingredients

For the Wonton Cups

- 12 square wonton wrappers
- ½ cup shredded Gruyère cheese
- ¼ cup mango curry chutney
- Cooking spray, olive oil or melted butter, for greasing

For the Maple-Thyme Pears

- 2 large pears, diced
- 1 tbsp pure maple syrup
- 1 tsp fresh thyme leaves
- 1 tbsp unsalted butter
- Salt and freshly cracked black pepper, to taste

For Finishing

- Hot honey, for drizzling
- Flaky sea salt

Instructions

1. **Preheat the oven:** Preheat your oven to 375°F (190°C). Lightly grease a mini muffin tin. Gently press one wonton wrapper into each muffin cavity, making sure the bottom sits flat and the corners stick up to create little cups.

2. **Prepare the maple-thyme pears:** Melt the butter in a small skillet over medium heat. Add the diced pears, maple syrup, fresh thyme, and a pinch of salt and black pepper. Sauté for 3–5 minutes, stirring occasionally, until the pears begin to soften and lightly caramelize but still hold their shape. Remove from the heat and allow to cool slightly.

3. **Assemble the wonton cups:** Spoon approximately 1 teaspoon of mango curry chutney into the bottom of each wonton wrapper. Add a small pinch of shredded Gruyère, followed by a spoonful of the maple-thyme pears. Top with a little more Gruyère. Be careful not to overfill the cups so the wrappers can crisp up properly.

4. **Bake until golden:** Bake for 12–15 minutes, or until the wonton edges are golden brown and crispy, the bottoms are cooked through, and the Gruyère is completely melted. Keep an eye on them during the last few minutes, as wonton wrappers can brown quickly.

5. **Finish and serve:** Carefully remove the wonton cups from the muffin tin and transfer to a serving platter. While they're still warm, drizzle with hot honey and finish with flaky sea salt. Serve immediately for the best crispy texture!

Notes & Substitutions

- **Cheese:** Swap Gruyère for Brie, Gouda, sharp cheddar, goat cheese, whatever you have!
- **Chutney:** Try cranberry sauce, fig jam, apricot preserves, or caramelized onion jam.
- **Fruit:** Apples work beautifully in place of pears. Just sauté them a little longer to soften.
- **Extra crunch:** Add finely chopped toasted pecans or walnuts before serving.
- **Make ahead:** Prepare the pears up to 2 days in advance and refrigerate. Assemble and bake the wonton cups just before serving to keep them crispy.
- **Avoid soggy bottoms:** Since the chutney and pears both contain moisture, avoid overfilling the wrappers.

Waste not, want not! One of my grandma's favorite sayings, and pretty much the inspiration behind these little bites. Use what you've got and don't be afraid to get creative!