



Recipes

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Serrano and Tortilla Blanketed Asparagus

Prep Time: 5 Minutes

Cooking Time: 2 Minutes

Serves 4

Ingredients:

- 1 Mission® 12" Garlic Herb Wrap (10252)
- 7 spears Asparagus , blanched
- 4 slices Serrano Hams , cut in half
- Egg Wash
- 2 oz. Lemon Garlic Aioli (see Related Recipe)

Directions:

1. Cut 1" off one side of Mission® Garlic Herb Wrap.
 2. Cut from corner of tortilla to a slight angle to create long triangles with 2½" bases, yielding 7 triangles.
 3. Place serrano ham on base of triangle and brush each strip with egg wash.
 4. Top ham with asparagus spear, and tightly roll to close.
 5. Place in fryer just until tortilla turns lightly golden brown.
 6. Serve with Lemon Garlic Aioli for dipping.
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Lemon Garlic Aioli

Prep Time: 5 Minutes

Serves 1

Ingredients:

- 1 Egg Yolk
- 1/2 tsp. Dry Mustard
- 1/2 tsp. Kosher Salt
- 2.5 Tbsp. Fresh Lemon Juice
- 1 tsp. Garlic , minced
- 1/8 tsp. White Pepper
- 4 oz. Vegetable Oil
- 4 oz. Extra Virgin Olive Oil

Directions:

1. Whisk egg yolk with lemon juice, dry mustard, salt, pepper and garlic.
2. Very slowly drizzle in oils to emulsify and light yellow in color.
3. Label, date and refrigerate.