



Recipes

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Mango Crème Brulée with Tortilla Flowers

Serves 6

Ingredients:

6 Mission® 12" Heat Pressed Flour Tortillas (10430)
8 Egg Yolks
1 cup Crème Fraîche
1 cup Heavy Cream
1 tsp. Vanilla Extract
1 tsp. Orange Zest
1/2 cup Mango , diced
1/3 cup Dark Brown Sugar
Mango Sauce (see Related Recipe)
Raspberry Sauce (see Related Recipe)

Directions:

1. Preheat oven to 350° F. Place Mission® Flour Tortilla on work surface and place a 5" diameter plate in center. Cut tortilla to resemble a star, leaving the 5" diameter center uncut. Repeat with remaining tortillas. Place tortilla "flowers" in a jumbo-size muffin tin (4" wide, 2" deep). Wrap the edges of the flower with foil. Place pie beads or a ramekin in center of tortilla flower. Bake for 14 minutes. Remove and allow to cool. Flowers should be golden brown.
2. Beat egg yolks in medium bowl. Add sugar and beat until thick. Add crème fraîche, heavy cream, vanilla and orange zest and beat in the top of a double boiler. Beat until thickened and coats the back of a wooden spoon. Do not allow mixture to boil, otherwise the yolks will curdle.
3. Pour batter evenly into "flowers". Top with diced mango. Cover with plastic wrap to prevent skin from forming. Refrigerate for 3 hours.



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Raspberry Sauce

Serves 1

Ingredients:

1/2 cup Granulated Sugar

1/2 cup Water

2 cups fresh Raspberries

Directions:

1. Combine sugar and water in a small heavy saucepan. Bring to a boil and stir constantly until sugar dissolves, about 3 minutes. Remove from heat and cool completely.

2. Purée raspberries in blender or food processor until smooth. To remove seeds, strain through an extra fine sieve into a bowl. Stir in simple syrup until well blended. Pour raspberry mixture back in heavy saucepan and place over medium low heat and reduce till sauce thickens and is reduced to 1 cup, approximately 10 minutes.

Mango Sauce

Serves 1

Ingredients:

2 ripe Mangos , diced

2 Tbsp. fresh Lime Juice

4 Tbsp. Granulated Sugar

1 Tbsp. fresh Orange Juice

Directions:

1. Place mangos in blender or processor and blend until smooth. Add lime juice, sugar and orange juice and blend. Add more juice or sugar to taste.

2. TIP: Frozen and preserved mangos may be used if out of season.