



Recipes

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Hawaiian Crepe Pillows

Prep Time: 10 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

3 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

12 oz. Eggs Batter

2.5 oz. 26/30 count Raw Shrimp , peeled and deveined

2.5 oz. Raw Bay Scallops

3 oz. Tilapia , cut into 1" cubes

Salt and Pepper to taste

3 oz. Pineapples , roasted

3 oz. Coconut , toasted

3 oz. Macadamia Nuts , toasted

12 oz. Ginger and Lemongrass Mango Butter Glaze
(see Related Recipe)

Fresh Mint for garnish

Directions:

1. Preheat flattop or griddle pan to medium heat. Dip Mission® Grill-Ready™ Par-Baked Tortillas in egg batter and place on hot, oiled flat top until lightly golden on one side. Turn over. Complete cooking until second side is lightly golden. Keep warm, and set aside.
2. Season seafood with salt and pepper. Sauté shrimp, scallops and diced tilapia until half done. Add eight ounces of Ginger and Lemongrass Mango Butter Glaze and roasted pineapple. Simmer until seafood is fully cooked.
3. Fold crepes into quarters and fill cups (i.e. cone style) with shrimp, scallops, fish and roasted pineapple; divide evenly.
4. Place on plate. Top with remaining Ginger and Lemongrass Mango Butter Glaze, toasted coconut, toasted macadamia nuts and fresh mint. Suggested side dish: roasted asparagus.



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Ginger and Lemongrass Mango Butter Glaze

Serves 1

Ingredients:

1 oz. Fresh Ginger , chopped
1 oz. Lemongrass , minced
2 oz. Fresh Mangos Puree
4 oz. Fresh Mangos , diced
1 oz. Light Brown Sugar
8 oz. Butter , cut into small cubes
Salt and Pepper to taste

Directions:

1. Whisk all ingredients together in a mixing bowl. Transfer to a small sauté pan.
2. Bring to a boil over medium heat. Lower temperature and allow mixture to simmer for approximately two minutes.
3. Remove from heat and allow glaze to thicken before using. Season to taste with salt and pepper.