



Recipes

MISSIONFOODSERVICE.COM

Pistachio Dream Crisps with Strawberry Coulis

Serves 6

Ingredients:

2 Mission® 10" Heat Pressed Flour Tortillas (10420) cut into 12 triangles

1/4 cup chopped, unsalted Pistachios

1/2 cup Granulated Sugar

1/2 cup Unsalted Butter , melted

10 oz. White Chocolate , melted

10 oz. Strawberries , fresh or frozen

1 Tbsp. Granulated Sugar

6 oz. fresh Raspberries , whole

6 oz. fresh Strawberries , diced

6 oz. fresh Blackberries , whole

24 oz. Pistachio Ice Cream

Directions:

1. Preheat oven to 350° F. In a small bowl, mix together the chopped pistachios and granulated sugar.

2. Place each Mission® tortilla triangle in the melted butter then in the sugar mixture. Place triangles on a baking sheet lined with parchment paper. Place in preheated oven for 10-12 minutes, until golden brown. Cool.

3. Drizzle each tortilla cookie with white chocolate. Set aside for about a half an hour to harden.

4. Place strawberries in a saucepan on low heat. Add sugar, cook 3-4 minutes. Place in a blender. Process 1 minute until smooth. Strain and chill. Place ice cream in 6 bowls. Place 2 cookies in each bowl. Garnish with berries and strawberry sauce. Serve immediately.