



Recipes

MISSIONFOODSERVICE.COM

Plantain Cream Crepes with Rum Sauce

Serves 4

Ingredients:

8 Mission® 8" Heat Pressed Flour Tortillas (10410)
16 oz. softened Cream Cheese
1/2 cup freshly squeezed Orange Juice
4 tsp. Orange Zest , finely chopped
2 tsp. Grand Marnier Orange Liqueur
2 tsp. Vanilla Extract
1/4 cup Honey
1 1/2 cups Unsalted Butter
1 cup firmly packed Brown Sugar
3 ripe Plantains , peeled and diced
1 tsp. Cinnamon
1/2 cup Pecans , toasted and chopped
3/4 cup toasted Coconut , shredded
1/3 cup Spiced Rum
1/4 cup fresh squeezed Orange Juice
1/4 cup Grand Marnier Orange Liqueur
1 qt. Vanilla Bean Ice Cream
Whipped Cream for garnish
Butter , to sauté the crepes

Directions:

1. In a bowl, whip cream cheese, orange juice, orange zest, Gran Marnier, honey and vanilla. Place an even amount of mixture in the middle of each Mission® flour tortilla. Fold both ends of the tortillas inward then wrap tightly creating an envelope style fold. Set aside.

2. Melt butter in a medium saucepan over medium heat. Add the brown sugar, stirring constantly until melted about two minutes. Add the plantains, cinnamon, pecans, shredded coconut - sauté for 3-5 more minutes. Remove pan from heat, add the rum, orange juice and Gran Marnier - return to heat and sauté one minute longer. Sauce should be slightly thick and bubbly. Place the tortilla crepes in the sauce mixture coating both sides of the tortillas with sauce and plantains, heating cheese through, about two minutes per side.

3. Place the tortilla crepes in a sauté pan with one tablespoon of butter. Sauté until crepes are golden brown. Place two sautéed crepes on each plate. Generously spoon the rum and plantain sauce over the crepes. Garnish with a scoop of vanilla bean ice cream and whipped cream. Serve immediately.