



Recipes

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Related Recipe(s) on the Following Page(s)

Fruit Sushi Roll Sampler

Prep Time: 5 Minutes

Serves 4

Ingredients:

- 2 Mission® 12" Whole Wheat Tortilla (10254)
- 3 oz. Cinnamon Spiced Mascarpone Cheese (see Related Recipe)
- 7.5 oz. Sweetened Sushi Rice (see Related Recipe)
- 1.5 oz. Toasted Hazelnuts , crushed
- 1.25 oz. Gran Marnier Spiked Clementines (see Related Recipe)
- 1.25 oz. Vanilla Soaked Kumquats (see Related Recipe)
- 1.25 oz. White Port and Pomegranate Spiked Red Pears (see Related Recipe)

Directions:

1. Cut Mission® Golden Wheat Wrap in half.
2. Cut each half into a 8" x 4½" rectangle.
3. Place three 4½" cut side of rectangles closest to you. Save remaining for another roll.
4. Spread ½ ounce of Cinnamon Spiced Mascarpone Cheese evenly over each rectangle.
5. Spread 2½ ounces of Sweetened Sushi Rice on front half of each rectangle.
6. Drain the fruits and put one in center of each rectangle.
7. Tightly roll to close.
8. Spread remaining Cinnamon Spiced Mascarpone Cheese on each roll.
9. Top with crushed toasted hazelnuts and cut into thirds.
10. Serve with strained syrups if desired.



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Sweetened Sushi Rice

Serves 1

Ingredients:

16 oz. Coconut Milk
12 oz. Water
1 oz. Lime Juice
3 oz. Granulated Sugar
21 oz. Sushi Rice

Directions:

1. Place all ingredients in stockpot.
 2. Bring to a soft boil.
 3. Reduce heat to low and simmer covered for 20 minutes or until most of liquid is absorbed.
 4. Remove from heat and allow to cool.
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Cinnamon Spiced Mascarpone Cheese

Serves 1

Ingredients:

10 oz. Heavy Cream
1 oz. Confectioner's Sugar
.25 tsp. Cayenne Pepper Sauce Pepper
1 tsp. Ground Cinnamon
8.5 oz. Mascarpone Cheese

Directions:

1. Place heavy cream and confectioner's sugar in mixing bowl with whisk attachment.
 2. Whisk until heavy cream forms soft peaks. Add in pepper, cinnamon and mascarpone cheese.
 3. Continue whipping until stiff peaks form.
 4. Place in storage container. Label, date and refrigerate.
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Gran Marnier Spiked Clementines

Serves 1

Ingredients:

8 oz. Granulated Sugar
6 oz. Water
2 oz. Grand Marnier Orange Liqueur
7 Clementines , peeled and segmented, coarsely
chopped

Directions:

1. Place sugar and water in saucepan over medium heat. Stir to dissolve sugar.
 2. Bring to a simmer and add Gran Marnier. Reduce by half to reach a syrup like consistency.
 3. Add clementines and slightly poach.
 4. Remove from heat to cool.
 5. Label, date and refrigerate.
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Vanilla Soaked Kumquats

Serves 1

Ingredients:

8 oz. Granulated Sugar

6 oz. Water

1/2 a Vanilla Bean

20 oz. Kumquats , seeds removed, coarsely chopped

Directions:

1. Place sugar and water in saucepan over medium heat. Stir to dissolve sugar.
 2. Bring to a simmer and add vanilla bean. Reduce by half to reach syrup like consistency.
 3. Remove vanilla bean, and add kumquats; slightly poach.
 4. Remove from heat to cool.
 5. Label, date and refrigerate.
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Recipes

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White Port and Pomegranate Spiked Red Pears

Serves 1

Ingredients:

16 oz. White Port
6 oz. Pomegranates Juice
16 oz. Granulated Sugar
1/2 tsp. Ground Ginger
1/2 tsp. Ground Cardamon
64 oz. Red Pears , chopped

Directions:

1. Place sugar, white port and pomegranate juice in saucepan over medium heat. Stir to dissolve sugar.
2. Increase heat to medium high and reduce by 75% to reach syrup like consistency.
3. Add chopped red pears; slightly poach.
4. Remove from heat to cool.
5. Label, date and refrigerate.