



Recipes

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Crepe Blintzes

Prep Time: 20 Minutes

Cooking Time: 5 Minutes

Serves 5

Ingredients:

10 Mission® 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)
Egg Batter to dip (see Related Recipe)
4 oz. Cherry Juice
12 oz. Rainer or Bing Cherries , pitted and sliced in half
8 oz. Mascarpone Cheese
4 oz. Whipping Cream
2 tsp. Confectioners Sugar
1/4 tsp. Vanilla Extract or Cherry Brandy
10 oz. Apricot, Nectarine and White Peach Chutney (see Related Recipe)

Directions:

1. Place cherry juice in saucepan over medium-high heat. Bring to a simmer and reduce down to 2 ounces.
2. Add in cherries and reduce heat to low. Let cherry juice reduce another ½ ounce. Remove from heat and cool.
3. In a chilled mixing bowl with whisk attachment, whisk mascarpone cream, whipping cream, confectioner's sugar and ¼ teaspoon of vanilla extract on low speed until combined. Increase speed to medium and whisk until cream reaches medium peaks. Lift whisk attachment and fold in glazed cherries.
4. Chill mascarpone cream at least 2-4 hours before use.
5. Dip Mission® Grill-Ready Par-Baked Tortillas in egg batter and place on flattop or griddle pan to cook both sides to a light golden brown (tortillas should look crepe like).
6. Remove tortillas from heat and place on work surface.
7. Scoop 1½-2 ounces of cherry mascarpone cream in the center of each crepe and bring bottom of tortilla 1½" towards center of filling. Continue folding sides towards



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Apricot, Nectarine and White Peach Chutney

Serves 1

Ingredients:

2 oz. Agave Nectar
1 oz. Water
1 Clove
1 stick Cinnamon
1 Lime Leaf
4 oz. Apricots , chopped into ¼" cubes
8 oz. White Peaches , chopped into ¼" cubes
8 oz. Nectarines , chopped into ¼" cubes
2 tsp. Mint Leaves

Directions:

1. Bring water, agave nectar, cinnamon stick, clove and lime leaf to a simmer.
2. Reduce by half.
3. Fold in diced stone fruits and fresh chopped mint.
4. Simmer 5 more minutes or until fruit is softened.
5. Hold warm.

Egg Batter

Serves 1

Ingredients:

3 whole Eggs
6 oz. Whole Milk
1/2 tsp. Vanilla Extract or Cherry Brandy
1/2 tsp. Cinnamon Sugar

Directions:

1. Whisk all ingredients together in mixing bowl.
2. Hold chilled.