



Recipes

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Chocolate Peanut Butter Gouls

Prep Time: 60 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

5 Mission® 6" Pressed Mazina™ Tortillas (08042)

4.5" Round Cutter

2 qts. Steaming Hot Water

5 Chocolate Peanut Butter Truffles (see Related Recipe)

12 oz. Premium White Chocolate , chopped

5 Wooden Coffee Stir Sticks

Black Glaze , to dot

Directions:

1. Cut Mission® Mazina™ tortillas into 4.5" rounds.
2. Quickly dip tortillas into steaming hot water and place on work surface. Tortillas should be slightly gummy but not breaking.
3. Place a Chocolate Peanut Butter Truffle in the center of each Mazina™ tortilla. Bring edges of tortillas to center of truffle and crimp together to secure filling and make a purse shape.
4. Place on parchment lined sheet pan and wrap in plastic and freeze at least two hours or until ready for use.
5. Remove Mazina™ purses from freezer and place in 350° F fryer until lightly golden brown. Remove from fryer and place on paper towel lined pan to cool.
6. Place white chocolate in double boiler over very low heat, just until melted, stirring constantly. Dip Mazina™ purses in white chocolate holding crimped edges with fingertips.
7. Place white chocolate dipped purses crimped side down on parchment lined sheet pan. Dot each white chocolate purse with black eyes.



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Chocolate Peanut Butter Truffles

Serves 1

Ingredients:

- 16 oz. Dark Chocolate , cut into small chunks
- 4 oz. Heavy Cream
- 8 oz. Chunky Peanut Butter
- 4 oz. Cream Cheese
- 4 oz. Light Brown Sugar
- 3 oz. Confectioners Sugar

Directions:

1. Heat dark chocolate and heavy cream in a double boiler over low heat. Fold chocolate and heavy cream occasionally until melted. Remove from heat to cool slightly.
2. Meanwhile in a mixing bowl with paddle attachment beat together peanut butter, cream cheese and sugars until thoroughly combined.
3. Fold in chocolate that has been slightly cooled.
4. Scrape chocolate peanut butter base into clean stainless bowl and cover tightly with plastic wrap.
5. Place in refrigerator at least 4 hours to firm.
6. Scoop into 1¼ teaspoon balls and place on parchment lined sheet pan. Wrap in plastic and hold in refrigerator or freezer until ready for use.