



Recipes

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Amuse Bouche Baked Alaskas

Prep Time: 30 Minutes

Cooking Time: 1 Minutes

Serves 2

Ingredients:

1 each 12" Heat Pressed Flour Tortilla (10430)
1/2 cup Heavy Cream
1 each Whole Egg
1 1/2 Tbsp. Confectioners Sugar
1/8 tsp. Vanilla Extract
1 pinch Cinnamon , ground
3 each Whole Eggs
3/4 cup Granulated Sugar
1/4 cup Raspberry or Strawberry Ice Cream
Chocolate Ganache for dessert garnish

Directions:

1. Place tortilla on cutting board. Cut tortilla into 2.5" rounds.
2. Whisk together heavy cream, eggs, confectioners' sugar, vanilla and cinnamon in medium size mixing bowl.
3. Soak tortillas in egg batter up to 1 hour under refrigeration.
4. Scoop raspberry ice cream into 6 each 2 tsp. size scoops and place on parchment lined sheet pan. Place in freezer during prep to hold shape without melting.
5. While tortillas are soaking prepare meringue.
6. Crack eggs and separate whites. Hold egg yolks for another use.
7. Whisk egg whites and granulated sugar together in mixing bowl.
8. Place mixing bowl over medium size stockpot of barely simmering water to create a double boiler.
9. Whisk egg whites and sugar about 2 minutes or until warm. (Make sure hot water is not boiling underneath)
10. Remove sugared egg whites from heat and pour