



Recipes

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Toffee tortilla crisps

Serves 6

Ingredients:

4 each 6" Stretched Style Flour Tortillas (10300)
1/2 cup Whole Butter
1/2 cup Granulated Sugar
2 Tbsp. Light Brown Sugar
1/2 tsp. Coffee Liqueur
2 Tbsp. Water

Directions:

1. Cut stretch style tortillas into wedges and fry until crispy.
2. Remove from fryer and drain.
3. Place on oiled parchment lined sheet pan or silpat.
4. Whisk butter in small saucepan over low heat until melted.
5. Add remaining ingredients and increase heat to medium. Stir until sugar is dissolved.
6. Increase heat to medium high and do not stir. Place candy thermometer in pan and boil until toffee reaches hard crack stage.
7. Remove from heat and drizzle over tortilla crisps.
8. Set aside to cool.
9. Drizzle with melted chocolate if desired.
10. Hold in covered storage container at room temperature until ready for use.