



Recipes

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Chocolate Aztec Donuts & Cardamom-Scented Coffee

Prep Time: 15 Minutes

Cooking Time: 5 Minutes

Serves 12

Ingredients:

5 each 12" Heat Pressed Flour Tortillas (10430)

1 1/2 tsp. Ground Cinnamon

1/2 tsp. Ground Cardamon

4 oz. Sugar

Dark Chocolate Glaze , see related recipe

Coffee , As needed

Cardamon-Scented Whipped Cream , see related recipe

Directions:

1. Pre-heat a fryer to 350°F. Cut eight 3 inch circles out of the flour tortillas and cut a second 1/2-inch hole out of center of each circle to form the classic donut shape.

2. Mix cinnamon, cardamom and sugar together; transfer to a fine mesh shaker.

3. Add tortilla circles to the fryer and fry for 30-45 seconds making sure to turn so tortillas brown evenly.

4. Remove tortilla donuts and place on a wire rack and to drain; lightly dust with cinnamon/cardamom-sugar mixture. (For best results fry when ordered).

5. Drizzle the donuts with the Aztec Chocolate Glaze in a zig-zag and serve with coffee topped with cardamom scented whipped cream.



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Dark Chocolate Glaze

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

1 oz. 80% Dark Chocolate , chopped

1/8 tsp. Sea Salt

1/8 tsp. Cayenne Pepper Sauce

Directions:

1. In a double boiler setup over medium-low heat, melt chocolate stirring often until smooth. Add salt and cayenne; stir again. Transfer hot chocolate to squeeze bottle for glazing. Reserve warm.

Cardamom-Scented Whipped Cream

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1 1/3 fl. oz. 40% Heavy Whipping Cream

1/8 tsp. Ground Cardamon

1/6 oz. Powdered Sugar

1/8 tsp. Vanilla Extract

Directions:

1. Place all ingredients into bowl of a stand mixer and using the whip attachment, whip on medium speed until soft peaks are formed.

2. Spoon into a pastry bag or plastic container for assembly. Reserve refrigerated.