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Baked Brie and Honey Pear Tart

Prep Time: 30 Minutes

Cooking Time: 30 Minutes

Serves 12

Ingredients:

12 each 4.5" Heat Pressed Flour Tortillas (28671)

6 oz. Pear , thinly sliced , about 1/8" thick

Honey , as needed

12 oz. Brie Cheese

3/4 cup Pecans , toasted , chopped

3/4 cup Bacon , applewood-smoked , cooked , chopped

12 each Blackberries

12 each Raspberries

1/4 cup Raspberry Port Glaze , see related recipe

Directions:

1. Preheat oven 350°F.

2. Drizzle pear with honey and bake on parchment lined sheet pans in a convection oven at 350°F for 8-10 minutes. Allow to stand until cool enough to handle.

Increase oven temperature to 400°F.

3. Press tortillas into large muffin tins to create a bottom crust. In each tart, layer ½ oz. of pear, 1 oz. of Brie, and 1 tbsp. each of bacon and pecans. Bake in a convection oven at 400°F for 6-8 minutes, or until cheese is bubbly. Allow to cool slightly.

4. To serve: place one each of the raspberries and blackberries on the tart before drizzling with 1 tsp. of the raspberry port glaze.





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Raspberry Port Glaze

Prep Time: 5 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

4.5 oz. Raspberries

1 Tbsp. plus 1 tsp. Sugar

7 Tbsp. Port Wine

1 sprig Rosemary , fresh , whole

3 Tbsp. Orange Juice

1 tsp. Grand Marnier

3/4 Tbsp. Corn Syrup

Pepper , fresh , cracked , to taste

Directions:

1. In a small saucepan over medium-high heat, cook raspberries, sugar, half of the port, and rosemary until raspberries have burst and mixture has thickened slightly.

2. Remove the rosemary sprig. Add remaining port, orange juice, Grand Marnier, and corn syrup. Reduce to desired consistency. Finish with black pepper to taste.