



Recipes

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Tortilla Crust

Serves 1

Ingredients:

1/2 cup Butter , chilled and cut into 1/2" pieces
12 Mission® 8" Heat Pressed Flour Tortillas (10410)
Ice Water

Directions:

1. Tear Mission® flour tortillas into small pieces and put into a food processor. (You may need to do two separate batches if your processor is not large enough.) Process until a coarse meal is formed.
2. Continue to process while adding butter one piece at a time. While pulsing, add ice water until soft, but not sticky, dough is formed.
3. Divide in half and press the dough evenly into two 10" quiche pans. Cover with aluminum foil, add dry beans or weights, and bake at 350° F for 25 minutes.