



Recipes

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South Beach Napoleons with Pineapple Rum-ba Sauce

Serves 8

Ingredients:

- 8 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 8 oz. Slivered Almonds
- 2 Tbsp. Ginger , crystallized
- 8 oz. Sugar
- 2 oz. Butter , melted
- 6 oz. Corn Syrup
- 2 Mangos , peeled, seeded, diced
- 2 Kiwi Fruits , peeled, seeded, diced
- 5 oz. Strawberries , de-stemmed, diced
- 1 batch Pineapple Rum-Ba Sauce (see Related Recipe)

Directions:

1. Preheat oven to 375°. Cut Mission® flour tortillas into 3" x 6½" pieces (each tortilla will make 3 pieces). Bake almonds at 375° for about 10 minutes. In a food processor, blend almonds, ginger and sugar. Set aside.
2. Brush the melted butter on both sides of the tortilla strips and then dip each strip into corn syrup, covering tortilla surfaces entirely. Coat with the almond mixture and place on a baking sheet. Bake for 15 minutes or until golden brown. Remove and allow to cool.
3. Toss the diced fruit with 1/4 cup Pineapple Rum-Ba Sauce.
4. To assemble, place a tortilla napoleon on serving dish and spread a scoop of ice cream over napoleons and top with a spoonful of fruit. Top with another napoleon and repeat process two more times. There should be 3 napoleons per serving. Drizzle with additional Pineapple Rum-Ba Sauce. Serve.





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Pineapple Rum-ba Sauce

Serves 1

Ingredients:

- 8 oz. Sugar
- 8 oz. Dark Brown Sugar , firmly packed
- 4 oz. Water
- 4 oz. frozen Pineapple Juice Concentrate, thawed
- 2 oz. Butter , unsalted
- 3 oz. Dark Rum

Directions:

1. Combine first 5 ingredients in heavy medium heat until sugar dissolves. Lightly boil until reduced to 1 cup, about 10 minutes. Cool to lukewarm.
2. Mix in rum. Keep covered and refrigerate. Reheat to lukewarm and whisk before serving.