



Recipes

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Roasted Fuji Apple Quesadilla with Cardamom Syrup

Serves 8

Ingredients:

- 4 Tbsp. Butter
- 4 cups Roasted Fuji Apples Slices
- 2 1/2 cups Glazed Walnuts , chopped
- 8 Mission® 10" Heat Pressed Flour Tortillas (10420)
- 2 cups Mascarpone Cheese
- Butter for frying
- 1 batch Cardamom Syrup (see Related Recipe)

Directions:

1. In a large skillet, melt 2 ounces butter. When it just starts to brown, add the roasted apples and sauté for 1 minute. Add the glazed walnuts, toss and remove from heat.
2. On each of the Mission® Flour Tortillas, spread 1/4 cup of Mascarpone cheese. Layer 1/2 cup of the Apple mixture on each tortilla and fold over to form a half circle.
3. In a hot skillet or griddle, melt a little butter and fry the assembled quesadillas about 2 minutes on each side or until golden brown. Serve with the Cardamom Syrup.

Cardamom Syrup

Serves 1

Ingredients:

- 3/4 oz. (1 1/2 Tbs.) Butter
- 1 3/4 oz. (1/4 cup) Brown Sugar
- 1/2 tsp. Ground Cardamon
- 8 1/2 oz. (3/4 cup) Dark Corn Syrup

Directions:

1. In a small saucepan over medium heat, add the Butter, Brown Sugar and Cardamom. Cook until the sugar melts.
2. Add the Dark Corn Syrup and simmer for 10 minutes. Keep warm.